

BROOKLYN AND THE BUTCHER

MODERN STEAKHOUSE
PRIVATE DINING MENU

First Course *(Your guest chooses one)*

Soup du Jour

seasonal soup made daily

Brooklyn Caesar Salad

roma crunch lettuce / parmesan reggiano / brioche croutons

Entrée Course *(Your guest chooses one)*

8 oz. Black Hawk Farms Sirloin Baseball Cut

bordelaise / herbed whipped potatoes / charred broccoli

Joyce Farms Amish Chicken Breast

seasonal sauce / herbed whipped potatoes / charred broccoli

Chilean Verlasso Salmon

truffle bearnaise / herbed whipped potatoes / charred broccoli

**Add a Creekstone Farms Ribeye or New York Strip to your menu and only pay \$20 per order — not per guest!*

Dessert Course *(Your guest chooses one)*

Brooklyn's Chocolate Hazelnut Cake

Brooklyn's Cheesecake (drizzled with caramel)

\$55 per guest

*Menus subject to change seasonally

Executive Chef Ming Pu



BROOKLYN AND THE BUTCHER

MODERN STEAKHOUSE
4 COURSE PRIVATE DINNER

For The Table (Choose 2)

Baked Goat Cheese

*za'atar / capriole farm chevre/
toasted bread*

Ahi Tuna Tartare

*garlic crisp / sweet soy / cucumber /
yuzu kosho aioli*

Woodland Farms Lamb Meatballs

*cucumber + tomato salad /
curried labna*

The Butcher's Charcuterie Board

*Chef's whim of fine meats, cheeses
and accompaniments*

Soup or Salad Course (Your guest chooses one)

Soup du Jour

seasonal soup made daily

Brooklyn Caesar Salad

*roma crunch lettuce /parmesan
reggiano / brioche croutons*

Entrée Course (Your guest chooses one)

Chilean Verlasso Salmon

*truffle bearnaise / charred broccoli /
herbed whipped potatoes*

Black Hawk Farms Sirloin

*red wine bordelaise /
charred broccoli /
herbed whipped potatoes*

Joyce Farms Chicken Breast

*Seasonal sauce /charred broccoli /
herbed whipped potatoes*

**Add a Creekstone Farms Ribeye or New York Strip to your
menu and only pay \$20 per order – not per guest!*

Dessert Course (Your guest chooses one)

Chocolate Hazelnut Cake

Brooklyn Cheesecake

drizzled with caramel



\$69 per guest

Executive Chef Ming Pu