

**BROOKLYN**  
AND  
THE  
**BUTCHER**  
MODERN STEAKHOUSE  
**PRIVATE DINING MENU**

***First Course*** (Your guest chooses one)

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**Soup du Jour**

seasonal soup made daily

**Brooklyn Caesar Salad**

roma crunch lettuce / parmesan reggiano / brioche croutons

***Entrée Course*** (Your guest chooses one)

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**8 oz. Black Hawk Farms Sirloin Baseball Cut**

bordelaise / herbed whipped potatoes / charred broccoli

**Joyce Farms Amish Chicken Breast**

aji verde / herbed whipped potatoes / charred broccoli

**Chilean Verlasso Salmon**

truffle bearnaise / herbed whipped potatoes / charred broccoli

***Dessert Course*** (Your guest chooses one)

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**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

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*For The Table (Choose 2)*

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**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*

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*Soup or Salad Course (Your guest chooses one)*

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**Soup du Jour**

*seasonal soup made daily*

**Brooklyn Caesar Salad**

*roma crunch lettuce / parmesan  
reggiano / brioche croutons*

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*Entrée Course (Your guest chooses one)*

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**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**

*aji verde / charred broccoli /  
herbed whipped potatoes*

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*Dessert Course (Your guest chooses one)*

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**Chocolate Hazelnut Cake**

**Brooklyn Cheesecake**

*drizzled with caramel*



**\$69 per guest**

*Executive Chef Ming Pu*