

The BRESLIN

BAR & DINING ROOM

CHEF'S TABLE AND LARGE FORMAT DINNERS

THE BRESLIN BAR & DINING ROOM ACCEPTS RESERVATIONS OF 8 TO 14 PEOPLE FOR OUR LARGE FORMAT DINNERS. AVAILABLE SEATING TIMES: 5:30PM, 8:30PM, AND 10:30PM.

THE SAMPLE MENUS BELOW ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND MARKET AVAILABILITY.

WHOLE ROASTED SUCKLING PIG

\$105 PER PERSON (MUST BE BOOKED AT LEAST 7 DAYS IN ADVANCE)

WHOLE ROASTED SUCKLING PIG WITH SALSA ROSSA & SALSA VERDE

ACCOMPANIED BY:

HERBED CAESAR SALAD WITH ANCHOVY CROUTONS
ROASTED BABY CARROTS WITH CARROT & GINGER JUICE
BROCCOLI RABE WITH MARJORAM & CHILI
DUCK FAT FRIED POTATOES

DESSERT:
SEASONAL

RIB OF BEEF

\$95 PER PERSON

DRY-AGED PRIME RIB OF BEEF WITH RED WINE SAUCE & HORSERADISH CREAM

ACCOMPANIED BY:

HEIRLOOM RADICCHIO SALAD WITH SHAVED RADISHES & GORGONZOLA DRESSING
YORKSHIRE PUDDING
ROASTED BROCCOLI WITH MARJORAM & CHILI
BUTTERMILK MASHED POTATOES

DESSERT:
CHOCOLATE MOUSSE CAKE

THE BRESLIN EXPERIENCE MENU

\$75 PER PERSON

OUR 3-COURSE CHEF'S CHOICE FAMILY-STYLE DINNER INCLUDES ONE STARTER, TWO MAIN COURSES, TWO SIDES AND ONE DESSERT AND IS UNIQUELY CREATED FOR YOUR GROUP BY OUR MICHELIN STARRED KITCHEN BASED ON WHAT INGREDIENTS ARE FRESH AND BEAUTIFUL AT THE FARMER'S MARKET THAT MORNING.

BELOW IS AN EXAMPLE OF A CHEF'S MENU. YOUR MENU WILL VARY FOR THE SEASON AND MARKET, BUT THIS WILL ALLOW A PREVIEW AT THE FORMAT TO EXPECT. AS WE SERVE ALL THREE COURSES FAMILY-STYLE, THERE IS QUITE A VARIETY FOR YOUR GUESTS TO ENJOY.

FIRST

BOSTON BIBB & LITTLE GEM LETTUCES WITH GORGONZOLA DRESSING

MAIN

ROASTED CHICKEN WITH SAGE & ONION

STRIPED BASS WITH ROASTED FENNEL, CITRUS & CASTELVETRANO OLIVES

SIDES

BUTTERMILK MASHED POTATOES

ROASTED BABY CARROTS WITH ROASTED GARLIC & THYME

DESSERT

SEASONAL FRUIT TART

FRIED CHICKEN FEAST

\$55 PER PERSON

FRIED BUTTERMILK CHICKEN WITH HABANERO & GORGONZOLA SAUCES

ACCOMPANIED BY:

MARKET SALAD WITH RADISH, CUCUMBER & HERB VINAIGRETTE
BISCUITS WITH MAPLE CHILI BUTTER
CHAMP
GARDEN SLAW

DESSERT:
SEASONAL

ADDITIONS

OYSTERS WITH DILL PICKLE JUICE
6 FOR \$20

SCOTCH EGG \$12

CHEESE & CHARCUTERIE BOARD \$60

CARAMEL POPCORN \$5

SALT & PEPPER CRISPS \$5

SPICED ALMONDS \$5