



Shipwreck Newsletter



Quarterly Newsletter regarding updates, happenings, special events, catering info and more



THIS ISSUE

A Year In Review P.1
Fall Flavors P.1-.2
Shipwreck's Covid Response P.3
Info and Special Events P.3

A Year in Review

Where do we begin? The cliché anecdote of “unprecedented times” is not without it’s warrants; the global loss of life, economic destruction, people distanced and divided. We’ve seen restaurants across the country shutter their doors, some forever. Owners and workers struggle to save their livelihood. However it is not all bleak. We witnessed the heart and grit of our frontline and essential workers. We’ve seen the strength of unity and compassion. We’ve seen people lead by example, like Daniel Humm Chef/Owner who transformed Eleven Madison Park into a commissary kitchen producing 3,000 meals a day to feed the hungry — something he hopes to continue doing if and when the restaurant is able to reopen. Restaurant workers from all over the world are doing what they can to help those in need. We are fighting, we are weathering this storm, but it must be together. Because, together we prevail. We here at Shipwreck have seen the strength in the community around us, and for that we are grateful, and we are proud to be the place so-many of you have chosen to frequent, both curbside, and on premise dining. Much like the aftermath of Hurricane Sandy, our strength lies in our local communities. Now, more than ever. So be kind to each-other, be patient, and help each-other, Because it is together we prevail.

Fall Flavors



1930s Monmouth County Potato Farm

Fall is here, and with it



comes some of the best locally sourced flavors New Jersey has to offer. You don’t have to travel too far to find incredible apple orchards, quality squash varieties, root vegetables, and more. Fall Harvest in NJ is bountiful, how could you expect anything less from the Garden State? We have a rich history of

farming, even today, agriculture is New Jersey’s third largest industry with nearly 10,000 farms, over 700,000 acres of farmland and are top national producers of cranberries, blueberries, cabbage and more.

Spirit Guide



*Every newsletter will contain a short profile of new additions to our Beer, Wine and Spirit library. Designed to expand your knowledge, and enhance your dining experience.

- Sassicaia 2017 -

Scorching hot temperatures and droughts impacted most of Italy so the 2017 vintage was not easy and only the most experienced winemakers were able to navigate it successfully. Thanks to the significant know-how and foresight of its creators, the 2017 Sassicaia achieves all of its basic promises with success.

Tenuta San Guido knew exactly how to handle the tricky 2017 growing season. Fruit was harvested early to avoid any jammy sensations, and a strict selection process was employed in order to preserve the best clusters. This Sassicaia represents 83% Cabernet Sauvignon and 17% Cabernet Franc, with most of the fruit coming from the Tenuta’s historic vineyards Castiglioncello, Quercione and Doccino.

“Aromas of exotic spice, baked plum and French oak mingle with camphor and blue flower on the nose. This boasts extraordinary elegance and freshness despite the hot vintage, delivering flavors of juicy Marasca cherry, spiced blueberry, tobacco and licorice. Velvety, fine-grained tannins provide support while coffee and crushed mint linger on the finish.” - Wine Spectator

*This wine shows it’s true colors with a long decanting, so call ahead and our staff can begin the process before you arrive.



Fall Flavors (Cont.)

As always, Shipwreck utilizes these flavors in seasonal options for your enjoyment. Our new additions to the fall menu should stimulate the senses with food and spirits. When describing how cooks feel when fall rolls around, Saveur.com described it best:

“Fall is the time when we're really excited to get back into our kitchens and spend some time tinkering again: making long-simmered stews and sauces, braising, baking, and other forms of cooking that we eschew in hotter weather.”

And with that thought, we introduce Chef Terry's Fall Additions

For an appetizer perfect for one or a split & share, the Burrata with prosciutto and dried figs, honeydew melon, heirloom tomatoes, arugula puree, pickled onions, aged balsamic.



Back by popular demand we have a Shipwreck Favorite, Braised bone-in beef short rib served with butternut squash and sweet potato puree, mushrooms, broccoli rabe, and Natural Jus.



Spirit Guide cont.



Devil's Advocate

This drink designed by Chris is sure to stir up the right kind of trouble. The Tabasco and Jalapeño gives this drink a sharp bite, and the blood red hue from the fresh blood orange (with horns to match) will please vampires and instagram-ers alike. This drink is a devil of a good time.

French Connection

This drink concocted by Liam is an ideal fall cocktail. The fresh blood orange with the Pavan liqueur elevates the vanilla and caramel notes of the Russel's Bourbon, the fermented muscat grapes and hints of orange peel in the Pavan add a lovely aroma and flavors of citrus that cut through the sweet.

Pasada De Moda

(Meaning “old fashioned” in Spanish) a blend of Smokey Reposado, and a touch of Luxardo Amaretto. The amaretto replaces the sugar cube in the classic old fashioned, the nuttiness compliments and softens the sharp, smokey flavors of the Reposado. Finished with a flamed orange peel, this drink is sure to warm you up on a cold night, and give you that “something” that's been missing.

Bartender's Choice

Pumpkin Pie Martini

What fall drink menu could be complete without... (drum roll please) Pumpkin Spice!? Steve has “whipped up” a dessert cocktail that is sure to please even the most scrupulous pumpkin spice aficionado. With fresh organic pumpkin, vanilla infused vodka, and house-made spiced whipped cream... If you haven't already, dump out that other pedestrian spiced drink and come get yours.

Introducing Online Gift Cards

Whether you are purchasing a last minute Birthday present that needs to arrive TODAY, or you are planning months ahead of the rest of us... Shipwreck has you covered. Located on our [website](#) is the fastest and easiest way to purchase, send, and deliver shipwreck gift cards, with customizable messages. Last minute gift? You can send via email and it will arrive immediately. Planning months ahead? You can set the delivery date in advance so it arrives on that special day. Perfect for holidays, anniversaries and birthdays. Click [Here](#) for more info.

Events/Wine Dinners/Holiday Catering

Feeling cooped up? One too many zoom calls? Has the election got you worried, possibly hoarding trail mix and paper towels? Have your kids turned your home into a rendition of Lord of the Flies? Well Shipwreck is throwing you a life vest. We will be hosting a series of wine tastings with guest speakers from renowned wineries from France, Italy, and California, along with some delightful food pairings by Chef Terry. For more information, click [here](#), or send a [direct request](#) for ticket fees and dates.

Do you need a holiday party or event catered? Shipwreck offers multiple catering options for both food and liquor. Whether it be a tray of Chef Terry's tuna sushi, a case of wine, or a customized holiday punch made by one of our crafty bartenders, Shipwreck is your solution to any party foray, foul, fumble or faux pas.

In addition, we can provide a contactless catering delivery for in home events to ensure your safety.

To inquire about events/catering click [HERE](#) you can also email event details to shipwreckbrielle@gmail.com or call 7322929380

How Shipwreck Is Responding To Covid-19

As of the posting of this article, cases have continued to increase nationwide, however Shipwreck is doing what we can to stay prepared.

We are vigilant with sanitizing surfaces, maintaining social distancing, maintaining the health and wellness of our staff, and following the 90 minute limits on dining. We have installed an ultra violet air purification system, and have windows open during peak occupancy.

However we still need our guests to remain calm, respectful, and patient. For your safety and the safety of our staff we ask that you obey the state guidelines whenever dining. Arrive on time for your reservation, remain in your vehicle until your reserved time and always arrive in a mask. While in the restaurant, please be respectful of others, and honor the mask policy and the 90 minute time limits.

Thank you, for your continued efforts in keeping your community safe.

-Shipwreck Management and Staff