

INDUSTRY KITCHEN CAULIFLOWER STEAK —



ove over kale, cauliflower is in the spotlight or should I say, the food light! Gone are the days of boring salads and grilled vegetable dishes, cauliflower just got a new makeover full of flavor.

At Industry Kitchen, cauliflower has been plated in the form of a steak and sliced perfectly. The term cauliflower steak refers to the form the cauliflower takes, not the taste. Rather than being broken into florets, the cauliflower is cut into thick slices. This healthy seasonal summer dish is one of Industry Kitchen's more popular items and is served as either an entrée or as a side dish which guarantees to satisfy the palate of any vegetarian or meat lover alike!

<u>Industry Kitchen</u> is located at 70 South Street, nestled along the East River, next to South Street Seaport, just steps from the water's edge. Diners can enjoy unobstructed beautiful views of the East River with the Brooklyn Skyline as they enjoy their meals.

Industry Kitchen's contemporary menu is designed by Executive Chef Braulio who brings his vision and unique ingredients and flavors to their foods. His specialties are Italian, Mediterranean, American, Vegan and Gluten-free. Bunay's vision brings unique ingredients and flavors as the star of the show and his passion for the kitchen comes out in all of his plates. His goal is to ensure that each patron has an amazing dining experience by delivering unique culinary treats that savor their palate.