

BROOKLYN GIRL EATERY

RESTAURANT WEEK MENU

JANUARY 20 THRU JANUARY 27, 2019 (CLOSED MONDAY)

FIRST COURSE

ALL KALE CAESAR!

Locally harvested kale, lemon, anchovies, croutons, parmesan, bacon & egg

CARPACCIO DI BUE (GF)

Traditional thinly sliced Wagyu beef served with a nest of arugula, gorgonzola cheese, Dijon mustard aioli and lemon vinaigrette

NEW ENGLAND STYLE CLAM CHOWDER

Clams, bacon, potatoes, onions

BACON WRAPPED VIETNAMESE MEATBALLS

Shrimp & pork meatballs, quick tiger slaw, sweet ginger glaze

VEGETARIAN MUSHROOM TOAST (VEG)

Bread & Cie Country Levain bread toasted topped with assorted forest mushrooms, crème fraiche, rosemary and garlic

WEST COAST OYSTERS (GF)

Three fresh oysters with our Asian style mignonette sauce

SECOND COURSE

AUTUMN VEGETABLE POT PIE (VEG)

Carrots, potatoes, fennel, sweet potatoes, asparagus, parsley, saffron and sage with a puff pastry lid

“MARY’S RANCH” CHICKEN BREAST “PARMESANO”

Mary’s free-range chicken breast breaded and served over pasta topped with tomato sauce, mozzarella and parmesan cheeses

OVEN ROASTED “SCOTTISH” SALMON (GF)

Served over forbidden black rice with organic broccolini/ stone-ground mustard-butter sauce

“WAGYU” BEEF TOP SIRLOIN (GF)

10oz Washimi Farms “Wagyu” center cut top sirloin served with stuffed baked potato (the works-cheddar, bacon, chives) and heirloom carrots

“MAPLE LEAF FARMS” FREE RANGE ½ DUCK (\$10. UP CHARGE)

Wood-oven roasted and served with an Asian inspired sauce with bok choy, snow peas and marble potatoes

ARGENTINIAN STYLE GAUCHO STEAK (\$10. UP CHARGE)

“Aspen Ridge Ranch” natural beef marinated steak, smashed fingerling potatoes tossed in chipotle aioli, grilled rapini, Chimichurri sauce

THIRD COURSE

CHOCOLATE CHIP BREAD PUDDING

with bourbon crème anglaise and whipped cream

PUMPKIN CHEESE CAKE

Traditional New York style cheese cake, house-made “pepita” brittle and whipped cream

CARROT CAKE •gluten free•

“Cup 4 Cup” flour, vanilla bean cream cheese and finely chopped pecans

“BOMB SHELL” CHOCOLATE BROWNIE •gluten free•

Chocolate Brownie with nuts and a scoop of vanilla bean ice cream

**\$30 per person unless otherwise noted. Gratuity and beverages not included. Menu subject to change based on availability of product.
NO DISCOUNTS, NO SUBSTITUTIONS, NO SHARING**