

The **BRESLIN** BAR & DINING ROOM



Chef's Table

The Breslin Bar & Dining Room accepts reservations of 8-12 people for our large format dinners. Available Seating times: 5:30PM 8:00PM 10:30PM. The sample menus below are subject to change based on seasonal availability.

Email chefs.table@thebreslin.com for reservations.

RIB OF BEEF

\$95 per person

\$135 with wine pairing

FIRST

Pear and Escarole
Salad with Gorgonzola
and Walnuts

*Sauvignon Blanc, Niklas,
Alto Adige, Italy, 2008*

MAIN

Dry-Aged Prime Rib*
with Bordelaise

*Cabernet Sauvignon Blend,
"Lateral," Kathryn Kennedy,
Santa Cruz, CA 2007*

*Our meat is served medium rare

ACCOMPANIED BY

Yorkshire Pudding
Roasted Vegetables
Creamed Swiss Chard

Dessert

Orange & Cranberry Trifle
Sommelier's Choice

WHOLE ROASTED SUCKLING PIG

\$75 per person

\$120 with wine pairing

FIRST

Herbed Caesar Salad
with Anchovy Croutons

*Chenin Blanc, Domaine FL,
Chamboureau, Loire,
France, 2007*

MAIN

Whole Roasted Suckling Pig
with Salsa Rossa
and Salsa Verde

*Sangiovese, Toscana IGT,
Monteleccio, Sesti,
Tuscany, Italy, 2008*

ACCOMPANIED BY

Pork Fat Roasted Potatoes
Roasted Carrots
Sautéed Swiss Chard

Dessert

Chocolate Toffee Tart
Sommelier's Choice

BALSAMIC ROASTED DUCK

\$65 per person

\$110 with wine pairing

FIRST

Pear & Pecorino Salad
with Escarole

*Pinot Blanc, "Kollmutz",
Rudi Pichler, Wachau,
Austria, 2008*

MAIN

Balsamic Roasted Duck

*Zinfandel, Sky,
Napa, CA 2007*

ACCOMPANIED BY

Pot-Roasted Potatoes
Roasted Mixed Vegetables
Brussels Sprouts

Dessert

Stout Cake w/ Malt Caramel
Sommelier's Choice

Please note all menu items are subject to change.