



M E N U

PASSOVER 2024

M A I N

Red Wine Braised Beef Brisket - roasted veg. & potato	\$24.99/LB (SERVES APPROX. 3)	<input type="checkbox"/>
Honey-Garlic Salmon - with sweet citrus glaze	\$10.99 (PER PERSON)	<input type="checkbox"/>
1/2 Roasted Chicken - with Fig & Rosemary	\$9.99 (PER PERSON)	<input type="checkbox"/>

S I D E S

Oven Roasted Cauliflower - with Mint & Scallion	\$35 (SERVES APPROX. 6-8)	<input type="checkbox"/>
Oven Roasted Parmesan Asparagus	\$35 (SERVES APPROX. 6-8)	<input type="checkbox"/>
Chefs Choice of Seasonal Root Vegetables	\$35 (SERVES APPROX. 6-8)	<input type="checkbox"/>
Balsamic Roasted Brussels Sprouts & Cranberries	\$45.99 (SERVES APPROX. 6-8)	<input type="checkbox"/>
Colorful Beet Salad with Carrot, Quinoa & Spinach	\$39.99 (SERVES APPROX. 6-8)	<input type="checkbox"/>
Chef Prepared Latkes - Traditional Yogurt Dill Sauce	\$3.99 (EACH, # DESIRED ____).	<input type="checkbox"/>
Chef Prepared Latkes- Horseradish Cream Sauce	\$3.99 (EACH, # DESIRED ____).	<input type="checkbox"/>
Roasted Potatoes - with Herbs de Provence	\$35 (SERVES APPROX. 6-8)	<input type="checkbox"/>

D E S S E R T

PLEASE SELECT ONE, COMPLIMENTARY WITH YOUR DINNER ORDER

Spring Chocolate Bark- with Pistachio, Cardamom & Rose	<input type="checkbox"/>
House Made Chocolate Toffee Matzo Candy	<input type="checkbox"/>