



# PASSOVER MENU

## APPETIZERS (SERVES 8-10)

### **MATZO BALL SOUP \$29.99**

*Traditional preparation of chicken broth and simmered Matzo balls*

### **CHICKEN LIVER MOUSSE \$24.99**

*Served with matzo, caramelized onion & amareno cherries*

## ENTRÉES (SERVES 8-10)

### **FAROE ISLAND SALMON \$99.99**

*Baked and potato crusted*

### **BRAISED BRISKET \$99.99**

*Roasted low and slow, natural au jus*

### **CROWN ROAST OF LAMB WITH APPLE WALNUT CHAROSET \$149.99**

*Crown roast of lamb roasted with olive oil, mustard, rosemary, and roasted garlic.*

*Served with fig, apple, and walnut charoset*

## SIDES \$29.99 EA. (SERVES 8-10)

### **TRADITIONAL POTATO LATKES**

*Served with sour cream and apple sauce*

### **GREEN BEANS ALMONDINE**

*Extra virgin olive oil and toasted almonds*

### **CARROT & SWEET POTATO TZIMMES**

*Carrot and sweet potatoes baked with honey and spices*

### **SWEET NOODLE KUGEL**

*Egg noodles baked with sweet cream and raisins*

*Ask one of our Grapes & Grains specialists about our Kosher Wine selections!*