



RASTELLI MARKET FRESH PASSOVER MENU

APPETIZERS (SERVES 10-12)

MATZO BALL SOUP

Traditional preparation of chicken broth and simmered Matzo balls \$39.99

CHICKEN LIVER MOUSSE

Served with Matzo, caramelized onion & amarena cherries \$24.99

ENTRÉES (SERVES 10-12)

FAROE ISLAND SALMON

Served with an apricot glaze \$159.99

BRAISED BRISKET

Roasted low and slow, natural au jus \$139.99

SLOW ROASTED ROSEMARY CHICKEN

Fresh bone-in chicken breast with rosemary garlic, fresh herbs, oven roasted tomatoes and artichokes \$74.99

SIDES (SERVES 10-12)

TRADITIONAL POTATO LATKES

Served with sour cream and apple sauce \$49.99

GREEN BEANS ALMONDINE

Extra virgin olive oil and toasted almonds \$39.99

CARROT & SWEET POTATO TZIMMES

Carrot and sweet potatoes baked with honey and spices \$39.99

DESSERTS | (SERVES 10)

SEASONAL FRUIT TRAY

A seasonal blend of fruits sliced and beautifully displayed on a tray accompanied by honey yogurt dip \$49.99

*Ask one of our Grapes & Grains specialists about our Kosher Wine selections!
Visit our prepared foods section for other Kosher-style Passover options.*