

Passover Menu

Appetizers

Seder plate kit \$24 each

Shank bone, hard-boiled egg, bitter herbs, parsley, charoset

Homemade chicken soup \$14/qt ^{GF}

Whole roasted chicken, carrots, onions, garlic, parsnips, parsley

Matzo balls \$16

Matzo, schmaltz, ginger, dill (6 pieces)

Homemade mini potato latkes \$25 ^{GF}

With applesauce (10 pieces)

Homemade gefilte fish \$6.5 ea. (4 oz) ^{GF}

Chopped liver \$18/pt ^{GF}

Whitefish salad \$13/cup ^{GF}

Herring in cream \$13/pt

Horseradish \$5/cup ^{GF}

Charoset \$15/pt

Hand-sliced nova lox \$60/lb

Entrees ^{GF}

Serves 4-6

Organic grilled salmon \$119

Horseradish, garlic, salsa verde

Braised brisket \$105

With tomato, garlic and onion gravy

Roasted bone-in chicken \$85

Zaatar rubbed

Seared branzino \$98

Preserved lemon, sumac, turmeric, dill

Sides ^{GF}

Serves 4-6

\$60 per half tray

Sautéed haricot verts

Sesame honey gremolata

Grilled asparagus

Olive oil salt and pepper

Roasted butternut squash

Olive oil, salt, honey

Miso roasted cauliflower

Sriracha, soy, sesame seeds

Roasted potatoes

Melted leeks, thyme

Baby gem salad

Shaved carrot, watermelon radish, crispy sunchokes, balsamic vinaigrette

Shaved carrot salad

Radishes, parsley, cilantro, dill, mint, tarragon, lemon-honey dressing

Online Ordering

ORDER NOW

Click here to order online, where you can select a date and time for easy order pickup.

Passover Prix Fixe Menu

Serves 4-6 • \$270

Appetizers

Seder plate kit
2 quarts chicken soup (GF)
12 matzo balls
Half pound chopped liver (GF)

Starters

Includes all

House made chicken soup (2 quarts) (GF)

Whole roasted chicken, carrots, onions, garlic, parsnips, parsley

Matzo balls (12)

Matzo, schmaltz, ginger, dill

Chopped liver

Onions, schmaltz, eggs, parsley

Potato latkes (10) (GF)

With applesauce

Seder plate kit

Shank bone, hard-boiled egg, bitter herbs, parsley, charoset

Entrees (GF)

Choose one

Braised brisket

Tomato, caramelized onions, garlic

Seared branzino

Preserved lemon, sumac, turmeric, dill

Organic grilled salmon

Horseradish, garlic, salsa verde

Roasted bone-in chicken

Za'atar rubbed

Sides (GF)

Choose two

Sautéed haricot verts

Sesame honey gremolata

Grilled asparagus

Olive oil salt and pepper

Roasted butternut squash

Olive oil, salt, honey

Miso roasted cauliflower

Sriracha, soy, sesame seeds

Roasted potatoes

Melted leeks, thyme

Baby gem salad

Shaved carrot, watermelon radish, crispy sunchoke, balsamic vinaigrette

Shaved carrot salad

Radishes, parsley, cilantro, dill, mint, tarragon, lemon-honey dressing



(GF) Gluten Free