

PASSOVER

- SEDER DINNER -

Served Friday, April 19

For the Table

Traditional Seder Plate

Gefilte Fish

Beet Horseradish & Marinated Carrots

Chopped Chicken Liver

Charoset, Earth Balance "Butter"

Starter

Matzo Ball Soup

Entrées

Served with Roasted Asparagus, Carrot Tzimmes, Passover Matzo Kugel

Choice Of:

Slow Braised First Cut Brisket

Traditional Gravy

Apricot Glazed Half Roasted Chicken

Thyme Jus

Grilled Faro Island Salmon

Lemon Olive Oil Emulsion

Vegan Option

Za'atar Roasted Eggplant & Vegetable Casserole

Tomato Confit

Desserts

Served Family Style

Honey Cake

Halavah

Coconut Macaroons

Chocolate Covered Coconut Macaroons



Chag Sameach!