PASSOVER TO-GO MENU Tuesday April 7th to Thursday 9th
PLEASE PLACE YOUR ORDERS 72 hours in advance by Sunday April 5th
NEW PACKAGED DINNERS FOR TWO!

APPITIZERS
chopped chicken liver (pint, serves 4-6) 20 • (1/2 pint) 10
green bean & walnut faux "liver" (pint, serves 4-6) 15 • (1/2 pint) 8

ESSENTIALS
seder plate & box of matzo
lamb shank bone, haroset, roasted egg, parsley, horseradish, lettuce 20

box of matzo 7 or g-f matzo 9
sephardic dried fruit & nuts haroset (1/2 pint) 11 • beet horseradish (1/2 pint) 7
matzo ball soup, chicken broth
celery, carrots, celery root, parsley, dill (4 matzo balls, serves 2) 14

vegan soup - market vegetable puree 12

TAKE & BAKE
aspen ridge brisket, braised with carrots, onions, dinapoli tomatoes, red wine (serves 2) 38
chicken tagine, onions, olives, citrus & preserved lemon (serves 2) 32
italian eggplant (parm style), almond milk cheese, nonna’s tomato sauce, basil (serves 2) 25
roasted fingerling potatoes & carrots, olive oil & thyme (serves 2) 12
passover yukon gold potato pancakes (1 dozen) 20 g-f
millikin farms broccolini with olive oil & meyer lemon (serves 2) 12
cauliflower ‘couscous’, golden raisins, market vegetables, lemon zest, parsley (serves 2) 10

DINNER FOR TWO (no substitutions)
matzo ball soup • braised brisket • roasted potatoes & carrots • broccolini • seder plate 95
matzo ball soup • chicken tagine • roasted potatoes & carrots • cauliflower couscous • seder plate 85

DESSERT
flourless walnut-chocolate torte (serves 8) 30 (½ size) 15
flourless citrus-almond cake (serves 8) 30 (½ size) 15
chocolate dipped macaroons (per dozen) 18 g-f
tamai farms strawberry compote (pint) 15

exclusive of 15% service charge & tax