



Passover Prix Fixe Dinner

2026

FOR THE TABLE

Traditional Seder Plate **Chopped Liver**

FIRST COURSE

Matzo Ball Soup -or- **Organic Kale Salad**

Sliced Pear, Chèvre, Toasted Pumpkin Seeds, Dried Cranberries, Dijon Vinaigrette

ENTRÉE SELECTIONS

Filet of Salmon

Pommes Anna, Heirloom Carrots, Wild Mushrooms, Red Pepper Coulis

Pan Roasted Chicken

Kabocha Squash Purée, Broccolini, Cipollini Onion, Red Wine Reduction

Long Island Duck Breast* Add \$9

Caramelized Pear, Baby Spinach, Toasted Pinenuts, Cassis Demi-Glace

Wild Mushroom Risotto

Charred Broccolini, Heirloom Carrot, Saba Reduction

Braised Brisket of Beef

Yukon Gold Mashed Potato, Grilled Asparagus, Natural Jus

Grilled Filet Mignon* Add \$10

Crispy Potato Cake, Sautéed Spinach, Red Wine Gastrique

Casarecce

*Roasted Butternut Squash, Broccoli Rabe, Oven Roasted Tomato
Ricotta Salata, Basil Walnut Pesto*

- Vegan Selection Available Upon Request -

Additional Holiday Specials & Accompaniments Offered a La Carte

CHILDREN UNDER 10 YRS: \$39

Includes Children's Entrée and Dessert

Brisket, Mashed Potatoes & French Green Beans **Matzo Chicken Fingers & French Fries**

DESSERT

Flourless Chocolate Truffle Torte with Vanilla Gelato **Crème Caramel & Fresh Whipped Cream** **Seasonal Fresh Fruit Plate** **Apple Almond Cake & Fresh Whipped Cream**

Choice of Coffee, Tea or Decaf

\$99pp*

**Denotes supplement*

Our food is made without flour, however thyme is not kosher
Sorry, no sharing or substitutions please - 20% gratuity will be added to parties of 6 or more