

# **Passover Prix Fixe Dinner**

#### FOR THE TABLE

Traditional Seder Plate Chopped Liver

#### **CHOICE OF FIRST COURSE**

Matzo Ball Soup

or

# **Organic Kale Salad**

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

# **ENTRÉE OPTIONS**

## **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

#### **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

# CHILDREN'S ENTRÉE OPTIONS

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

#### **CHOICE OF DESSERT**

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

# Adults \$88pp Children under 10 yrs. \$39 (entrée & dessert)

\*Additional holiday accompaniments may be offered a la carte

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 Menu & pricing subject to change, based on availability