



Lees Den & Eau Tour - Passover Menu - 2024

- **SMOKED GEFILTE FISH** - Flounder, Sable Fish \$50 (has Matzo, Serves 6) (Dairy Free)
- **ASIAN PEAR APPLE CHAROSET** - honey, celery, shallots, oregano, red wine vin, oranges, horseradish (1qt) \$20 (Vegan, GF)
- **SAFFRON LEMON MATZO BALL SOUP** - roasted chicken, fennel, carrots, celery (4qts) = \$65 (Dairy Free)
- **BLACK TRUFFLE POTATO KUGEL** - chives, caramelized onions (Serves 6) = \$45 (Dairy Free)
- **SPRING SALAD** - Asparagus, Fennel, Peas, Simple vinaigrette (Serves 6) = \$42 (Vegan)
 - **SMOKED BRISKET** - horseradish cream 2# = \$75 (GF)
 - **ROASTED LEG LAMB** - tzimmes 2# = \$85 (Dairy Free, GF)
- **RASPBERRY YUZU BAR** - marshmallow GF almond crust = \$55 (GF)
 - **MATZO TIRAMISU** - Katz Coffee, mascarpone = \$60



PASSOVER PACKAGE
400\$ one of everything
+ choice of 1 dessert!



Pickup

Cut off

April 18th 2024 @ noon

Monday April 22 10-3 at Lees Den Bottle Shop

TO ORDER:

localfoodstexas.com



LOCAL FOODS GROUP
EST 2013

Wines for Seder Sipping!

2019 Bodet-Herold Cremant de Loire \$36
Extra Brut Physis
Loire, Fr.

Organic, 90% Chenin Blanc, 10% Grolleau, on lees for 30 months, 2.5g/L dosage. Creamy, saline-mineral laced, toasted nuts, apples & pears.

2022 Il Borro Lamelle Chardonnay \$36
Tuscany, It.

A fresh and bright chardonnay with notes of sliced green apples and lemon blossom fermented in stainless steel

2022 Ovum Old vine Cabernet/Syrah \$31
Columbia Gorge, Wa.

Cofermented blend of Cabernet, Syrah and a touch of Pinot Noir aged in neutral French oak. vibrant notes of blueberry, strawberry, blackberry & a touch of dried herbs, rose petal, and milk chocolate