



FIRST NIGHT OF PASSOVER WEDNESDAY, APRIL 5TH

Pricing includes Seder Plate and Wine Service

FIRST COURSE

Hard Boiled Egg

SECOND COURSE

Chicken Matzo Ball Soup

- or -

Spring Salad VG/GF ❤️

*romaine lettuce, strawberries, basil, avocado & watermelon
radish w/ a grilled lime vinaigrette*

ENTRÉE COURSE

Beef Brisket GF - \$44

braised beef brisket w/ garlic au jus

Seared Salmon GF - \$40

fresh salmon w/ roasted tomato shallot relish

Roasted Chicken GF - \$32

roasted chicken leg & thigh w/ white wine apricot sauce

Vegan Selection VG/GF - \$25

kale & cranberry quinoa cake w/ balsamic sauce

SIDES

Matzo Kugel V

Caramelized Carrot & Onion Medley VG/GF

DESSERT

Assorted Macaroons

Fruit Cup VG/GF ❤️

VG = Vegan V = Vegetarian GF = Gluten Friendly



SECOND NIGHT OF PASSOVER THURSDAY, APRIL 6TH

Pricing includes Seder Plate and Wine Service

FIRST COURSE

Hard Boiled Egg

SECOND COURSE

Chicken Matzo Ball Soup

-or-

BOSTON BIBB SALAD VG/GF ❤️

bibb lettuce, roasted beets, balsamic mushrooms & cherry tomatoes w/ a mustard vinaigrette

ENTRÉE COURSE

Beef Brisket - \$44

braised beef brisket w/ garlic au jus

BAKED COD VG/GF - \$38

fresh cod w/ pickled lemon relish

Pomegranate Chicken GF - \$36

statler chicken w/ pomegranate pear compote

Vegan Selection VG/GF - \$25

vegetable tagine w/ apricot quinoa

SIDES

Tzimmes

Asparagus VG/GF ❤️

DESSERT

Apricot Cake Roll

Fruit Cup VG/GF ❤️

VG = Vegan V = Vegetarian GF = Gluten Friendly

