

# HAPPY PASSOVER



FIRST NIGHT OF PASSOVER  
WEDNESDAY APRIL 5TH  
“Kosher-Style” Seder Plate Available for \$10

Chicken Matzo Ball Soup or  
Shaved Brussel Sprouts Salad with Dates, Red Pears, Havarti  
Cheese, and a Honey Yogurt Dressing **V GF**

\*APRICOT CHICKEN \$26 **GF**  
Oven Roasted Whole Chicken Hand Carved Served with  
Sweet Apricot Sauce

IRISH SEA TROUT \$30 **GF** ❤️  
Fresh Grilled Sea Trout with Green Olive Saffron Veloute  
Sauce

\*SWEET POTATO QUICHE **V** \$20  
A Matzo Crumb Sweet Potato Crusted Pie Baked with an  
Assortment of Vegetables, Eggs, and Mozzarella Cheese

Daily Sides: Apple Matzo Kugel **V** and Harvard Beets **Vg** ❤️ **GF**

Dessert: Flourless Chocolate Meringue Cake or  
Sugar Free Coconut Custard and Rhubarb Tart or  
Fruit Cup ❤️


Buffet Price \$30

# HAPPY PASSOVER




## SECOND NIGHT OF PASSOVER THURSDAY APRIL 6TH


“Kosher-Style” Seder Plate Available for \$10

Chicken Matzo Ball Soup or  
Grilled Vegetable Salad with Baby Greens and  
Citrus Vinaigrette **Vg**  **GF**

CRUSTED TENDERLOIN of BEEF \$31  
Matzo Truffle Crusted Tenderloin Slow Roasted and Hand Carved  
Served with Red Wine Jus

PAN SEARED HALIBUT \$34 **GF**   
Fresh Atlantic Halibut Pan Seared Served with Caper Berry  
Vinaigrette with Blistered Cherry Tomatoes

EGGPLANT LASAGNA **V** \$20  
Crispy Eggplant Layered with Cauliflower Ricotta, Spinach, and  
Tomato Sauce Baked with a Five Cheese Blend

Daily Sides: Potato and Cabbage “Noodle” Pudding **V** and  
Sautéed Vegetable Medley (Asparagus, Carrots, Red Peppers,  
Bermuda Onions) **Vg**  **GF**

Dessert: Coconut Macaroons or  
Sugar Free Banana Coffee Cake or  
Fruit Cup 

Buffet Price \$30