



## ***Kosher Menu***

### **Appetizers**

Tuna tartare on wonton crisps ~ scallion sesame oil  
Chicken Meatballs ~ tomato garlic sauce & warm bread  
Chicken dumplings ~ ponzo truffle dipping sauce  
Bruschetta on crostini with balsamic glaze  
Naan Toasts ~ smoked salmon, capers and shaved cucumbers  
Potato, leeks and zucchini fritters ~ spiced avocado sauce

### **Salads**

Apple, dates mixed with gem lettuce ~ pecans  
Spinach and Endive salad, mushrooms and quinoa  
Kale, white bean, butternut squash, golden beets folded in citrus  
Arugula, lemon, avocado and toasted pine nuts  
Warm cauliflower ~ toasted almonds, lemon and garlic, mixed greens  
Romaine salad with couscous, cherry tomatoes and olives

### **Soups**

Tortilla soup ~ shredded chicken  
Matzo Ball vegetables soup  
Lemon white bean and turkey soup  
Creamy cauliflower soup with croutons and truffle oil  
Mushroom soup ~ croutons and chives  
Tomato Soup with Bulgur ~ basil and balsamic

### **Entrees**

Braised Brisket with Horseradish Sauce  
Mushroom wild rice ~ bell pepper sauce

Walnut thyme crusted salmon  
Ratatouille ~ garlic tomato sauce, roasted spaghetti squash

Beef tenderloin topped with a peppercorn sauce  
Roasted root vegetables, chive mash potatoes

Mahi Mahi – Saffron Sauce  
Vegetable orzo “risotto”, blistered tomatoes

Roasted leg of lamb with a mint cilantro chutney  
Rice pilaf with vegetables ~ lemon

Pan seared herb halibut  
Thyme mushrooms and kale, tomato blistered cauliflower

Roasted chicken ~ lemon caper sauce  
Brussel sprouts and roasted carrots  
Potato wedges dusted with rosemary, lemon zest and paprika

At Table Family Style:

- \* fresh warm challah bread OR
- \* crudite with hummus and avocado cilantro sauce

**Dessert**

Butterscotch bread pudding and caramel sauce  
Bars & Cookies: Chocolate chip, peanut butter, sugar and smores  
Flourless chocolate cake with raspberries  
Poached pears with sweet walnuts and honey

Susie Jimenez