



Kosher Menu

Appetizers

Tuna tartare on wonton crisps ~ scallion sesame oil
Chicken Meatballs ~ tomato garlic sauce & warm bread
Chicken dumplings ~ ponzu 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 cous cous, 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 Bulgar ~ 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