



EASTER AND PASSOVER HOLIDAY MENU

STARTERS

MATZOH BALL SOUP

SHREDDED CHICKEN, CARROTS, CELERY AND NOODLES

CHOPPED CHICKEN LIVER

CHICKEN FAT, SAUTÉ ONIONS AND HARD BOILED EGG

SIDE DISHES

HARICOT VERTS ALMONDINE

ROASTED RED PEPPERS, TOASTED ALMONDS & LEMON

OVEN ROASTED FINGERLING POTATOES

GARLIC AND HERBS

HORSERADISH WHIPPED POTATOES

CUMIN GLAZED CARROTS

PIZZA RUSTICA

ITALIAN MEAT PIE

GRILLED SQUASH GRATIN

ROASTED TOMATO, MUSTARD GREENS AND SMOKED
GOAT CHEESE

BRAISED RED CABBAGE WITH APPLES

SPANISH ONION, BLACK PEPPER, HERB DE PROVENCE
AND JUNIPER BERRIES

TRADITIONAL LASAGNA

CHOPPED MEAT, RICOTTA AND TOMATO

TSIMMES

STEW OF SWEET POTATO, PRUNES AND DRIED APRICOTS

MATZOH KUGEL

SLICED APPLES AND RAISINS

ENTREES

ROASTED BONELESS LEG OF LAMB

STUFFED WITH SPINACH, GARLIC AND ROSEMARY AND
SERVED WITH THYME INFUSED MADEIRA SAUCE

BLUEBERRY GLAZED HAM

BRAISED BRISKET OF BEEF

CARAMELIZED ONION, MUSHROOMS AND BROWN GRAVY

OVEN ROASTED SALMON

MANGO-CRANBERRY CHUTNEY

APPLE, HONEY & MATZOH STUFFED CHICKEN BREAST

BALSAMIC-POMEGRANATE-SUN DRIED CHERRY SAUCE

DESSERT

PASTERIA DE GRANO

ITALIAN SWEET PIE

EASTER CHOCOLATE MOUSSE EGG

CHOCOLATE PEAR HELENE

MANDEL BREAD

CHOCOLATE CHIPS AND WALNUTS