

PASSOVER MENU

HORS D'OEUVRES

CHOPPED CHICKEN LIVER \$25
hard-boiled eggs, Matzo Project Matzo Chips
(8 oz)

MUHAMMARA DIP \$25
red pepper, walnuts, pomegranate, Matzo Project Matzo Chips
(8 oz)

SALMON RILLETTES \$30
dill, capers, Matzo Project Matzo Chips
(8 oz)

SMOKED EGGPLANT FRITTERS \$28
amba sauce
(3 pcs)

SOUPS

CLASSIC CHICKEN MATZO BALL SOUP \$45
spring onions, rainbow carrots, celery, dill
(32 oz / 2 Servings)

SALADS

LOCAL MIXED SPRING GREEN SALAD \$28
local greens, shaved radish, rainbow carrots, lemon dressing

GOLDEN BEET & ORANGE SALAD \$35
fresh mint & sumac, pomegranate, upland cress, little gem lettuce, balsamic
dressing

MAIN ENTREES

GRILLED CEDAR WILD STEELHEAD SALMON PLANK \$36

lemon-yogurt sauce

(8 oz)

CLASSIC BRAISED BRISKET \$55

tomatoes, prunes & carrots sauce

PISTACHIO & MATZO CRUSTED COLORADO RACK OF LAMB \$72

fresh green chickpeas, mint chutney

PAN-ROASTED BONELESS SASSO CHICKEN \$95

braised apples, prunes & shallots sauce

(whole chicken, Serves 4)

SIDES

ROASTED BABY POTATOES \$20

aioli, horseradish, pickled red onions, dill

GRILLED LOCAL ASPARAGUS \$25

white & green asparagus, lemon soft herb dressing

ROASTED ARTICHOKE \$25

lemon, capers, garlic, parsley, olive oil

HAROSET \$29

local apples, local honey, toasted walnuts, dates, cinnamon

(16 oz)

DESSERTS

STRAWBERRY SHORTCAKE \$25

fresh strawberries, pistachio, chantilly

(1 slice)

CHOCOLATE FONDANT \$25

mile high meringue

(4" Round, Individual Serving)

COCONUT MACAROONS \$35

[6] classic

[3] double chocolate

[3] raspberry

(12 pcs total)