

Celebrate the High Holidays!

2020

Rosh Hashanah

Pickup Or Delivery
Thursday, 9.17 (10AM to 4PM)
Friday, 9.18 (10AM to 4PM)

Yom Kippur

Pickup Or Delivery
Friday, 9.25 (10AM to 4PM)
Saturday, 9.26 (9AM to 12PM)
Monday, 9.28 (10AM to 4PM)

SOUPS

MATZO BALL SOUP *V, DF, NF*
\$20.00 (1 Quart With 4 Matzo Balls)

BUTTERNUT SQUASH SOUP *V, NF, GF*
\$18.00 (1 Quart)

SALADS

BEET SALAD *V, GF*
Frisee Salad With Julienne Beets, Walnuts, Apples
Sherry Vinaigrette
\$24.00 Each (Serves 4)

FALL HARVEST SALAD *Veg, GF, NF*
Tuscan Kale, Farro, Acorn Squash, Plums
Dried Cranberries, Feta, Spiced Pumpkin Seed
Cider-Maple Dressing
\$24.00 Each (Serves 4)

ENTREES

BEEF BRISKET *DF, GF, NF*
Lean Braised Beef, Rich Broth
Served With Pan Gravy
\$35.00 (Serves 4)

SEITAN BRISKET *Veg, GF, NF*
Turmeric And Caraway Seeds
\$32.00 (Serves 4)

CRANBERRY BRAISED BEEF SHORT RIBS *DF, GF, NF*
Boneless Beef Ribs With A Cranberry Demi Glace
\$40.00 (Serves 4)

POMEGRANATE CHICKEN BREAST *DF, GF, NF*
Oven Roasted And Marinated With Honey And Fresh Herbs
Served With Pomegranate Gremolata
\$36.00 (Serves 4)

CITRUS GLAZED SALMON MEDALLIONS *DF, GF, NF*
Seasoned With Garlic, Herbs And Olive Oil
Brushed With A Maple Mustard Glaze
\$45.00 (Serves 4)

GRILLED MAHI MAHI *DF, GF, NF*
With Queen Olive And Blistered Cherry Tomatoes
\$45.00 (Serves 4)

CAULIFLOWER STEAK *V, GF, NF*
With Kale, Garbanzo Beans, And Arrabbiata Sauce
\$32.00 (Serves 4)

V = Vegan, Veg = Vegetarian, DF = Dairy-Free, GF = Gluten-Free, NF = Nut-Free

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SIDES

PETITE CARROTS *Veg, GF, NF*

Glazed With Honey And Fresh Tarragon
\$22.00 (Serves 4)

JEWELED ROSH HASHANAH RICE *V, GF, NF*

Turmeric Infused Long Grain Rice, Pistachios
Pomegranate Seeds, Figs And Cherries
\$22.00 (Serves 4)

HARICOT VERTS *V, GF, NF*

French Green Beans, Julienne Bell Peppers, Carrots
\$22.00 (Serves 4)

CARROT TZIMMES *Veg, GF, NF*

Petite Carrots, Potatoes
Braised With Dried Fruit Cinnamon And Honey
\$20.00 (Serves 4)

ROASTED RED BLISS POTATOES *V, GF, NF*

\$24.00 (Serves 4)

MASHED SWEET POTATOES *Veg, GF, NF*

With Brown Sugar And Cinnamon
\$24.00 (Serves 4)

TRADITIONAL NOODLE KUGEL (Serves 4)

Traditional Noodle *Veg, NF* \$24.00
Truffled Leek And Potato *Veg, GF, NF* \$28.00
Apple *Veg, GF, NF* \$30.00

CRANBERRY SUCCOTASH *V, GF, NF*

Edamame, Corn, Butternut Squash And Cranberries
\$28.00 (Serves 4)

COUSCOUS WITH BRUNOISE VEGETABLES

Veg, NF
\$28.00 (Serves 4)

BRAIDED CHALLAH LOAF

\$12.00

DESSERTS

FLOURLESS CHOCOLATE CAKE *GF, NF*

\$20.00 (9")

HONEY CAKE *NF, DF*

\$20.00 (9")

CHOCOLATE BABKA *NF, DF*

\$20.00 (Serves 4)

APPLE PIE *NF*

With Vanilla Rosemary Streusel
\$15.00 (9")

FUDGED DIPPED MACAROONS *GF, NF*

\$8.00 (Half Dozen)

BREAKFAST

SMOKED SALMON DISPLAY *NF, GF*

Cured Salmon Lox, Tomatoes, Red Onion, Capers
Cream Cheese
\$46.00 (Serves 4-6)

1/2 DOZEN BAGELS *Veg, NF*

With Cream Cheese
\$15.00

ASPARAGUS AND FRESH HERB STRATA *Veg, GF, NF*

Eggs, Bell Peppers, Basil, Tarragon
Mozzarella And Parmesan Cheese
\$32.00 (Serves 4)

ASSORTED BLINTZES *Veg, NF*

Filled With Cream Cheese And Fresh Fruit
\$18.00 (Half Dozen)

CINNAMON RAISIN FRENCH TOAST CASSEROLE

Veg, NF
\$30.00 (Serves 4)

FRESH FRUIT DISPLAY *V, GF, NF*

\$32.00 (Serves 4-6)

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