



SUPPER SPECIAL

Seder at Supper

March 29 and March 30, 2010

Reservations Suggested :: First Come First Served Seating

For the Table

Charoset :: *traditional relish of chopped apples, walnuts and red wine*
Hard Boiled Egg and Housebaked Matzo

Hors d'oeuvres

Chicken Liver Mousse with port wine and crispy fried onions, housebaked matzo
-- or --

Pickled Baby Beets with orange gremolata

First Course

Gefilte Fish with fresh grated horseradish and beet essence
-- or --

Old Fashioned Chicken Soup
with matzo ball and dill

Main Course

Oven Roasted Giannone Chicken with 40 cloves of garlic
-- or --

My Mother's "World Famous" (she swears!) Brisket of Beef
with sweet potato, carrot and apple tzimmes with cider macerated fruits

For the Table

(please choose one side for up to 3 guests)

Poached Asparagus with lemon aioli
-- or --

Crispy Potato Latkes with caramelized leeks
-- or --

Matzo Kugel with spinach, artichokes and goat cheese

(each side feeds up to 3 people; additional sides are \$5.00 each)

Dessert

Flourless Chocolate Torte with vanilla bean ice cream
-- or --

Caramelized Apple Matzo Kugel with cinnamon whipped cream
-- or --

House Baked Macaroons

\$50.00 per person for adults | \$25.00 for children 12 and under
Tax, beverages and gratuity not included