



ROSH HASHANAH

menu

meal pickup on september 9-11 | \$125 | a la carte available

WINE-BRAISED BEEF BRISKET

slow-braised brisket, savory pan gravy infused with onions, garlic and fresh herbs

APRICOT-GLAZED ROASTED CHICKEN

roasted, golden-brown chicken finished with a sweet and tangy apricot glaze

MATZO BALL SOUP

slow-simmered chicken broth, delicate matzo balls, fresh herbs and vegetables

APPLE & POMEGRANATE SALAD

mixed greens, honeycrisp apples, pomegranate seeds, candied pecans, creamy goat cheese, housemate honey-dijon vinaigrette

POTATO KUGEL

traditional baked potato casserole with caramelized onions; crisp, golden edges with a soft, savory center

HONEY-GLAZED CARROTS

fresh carrots roasted with wildflower honey, butter and a hint of thyme.

GREEN BEANS ALMONDINE

tender green beans tossed with brown butter, toasted sliced almonds and fresh parsley

APPLE HONEY CAKE

shredded purple cabbage, julienned carrot, green onions, mandarin, cranberries, hazelnuts, cabernet vinaigrette

