



PASSOVER MENU

OFFERED MONDAY, APRIL 22ND
& TUESDAY, APRIL 23RD

FOR THE TABLE

Gefilte fish

Served with
Horseradish, Farm Fresh
Carrots & Cucumbers

Jewish Style Artichokes

Served over Fennel
& Arugula Salad
Lemon Vinaigrette

SECOND COURSE

Chicken Soup with Matzo Balls

THIRD COURSE

Choice Of:

Roasted Salmone Arrosto
San Marzano Tomato Salsa
With Roasted Potatoes
& Grilled Asparagus

Roasted Half Chicken
With Whipped Potatoes,
& Sautéed Spinach

Braised Brisket

Served with Honey Roasted Brussel Sprouts,
Roasted Leeks Whipped Potatoes
Topped in a Porcini Mushroom Barolo Wine Sauce

FOURTH COURSE

Flourless Chocolate Cake
with Vanilla Gelato
Paired with a Macaron

\$59.95 PER PERSON PLUS TAX AND GRATUITY

Lois & Richard Nicotra ~ Owners
Corinne Arena ~ Senior Vice President ~ Restaurant Division
Peter Bereza ~ Culinary Director
Murat Paljevic ~ General Manager
Briana DeLuca ~ Asst. General Manager
Luis Garcia ~ Executive Chef
Franco Garcia ~ Chef de Cuisine
Victoria DeSimone ~ Sous Chef