

PASSOVER MENU 2026

ORDER BY: FRIDAY MARCH 27TH, ORDERING CLOSSES AT 11PM

PICK UP: WEDNESDAY APRIL 1ST (9AM - 2PM)

SEDER PLATE ESSENTIALS

ROASTED SHANK BONE ~ ROASTED EGG ~ HORSERADISH ROOT ~ PARSLEY ~ CHAROSET

APPETIZERS

POTATO LATKES

TRADITIONAL  
CHICKEN SOUP AND  
MATZOH BALLS

RICH CLEAR BROTH WITH  
CARROTS, CELERY & FRESH  
DILL

CLASSIC CHOPPED  
CHICKEN LIVER

ENTRÉES

RED WINE BRAISED  
BRISKET

FAROE ISLAND LEMON  
SALMON FILLET

HERB ROASTED  
TURKEY BREAST  
ROULADE

ACCOMPANIMENTS

SWEET APPLE &  
WALNUT CHAROSET

LIGHTLY GRILLED  
ASPARAGUS  
JULIENNE RED PEPPER,  
CARROTS & HERBS

SWEET POTATO,  
CARROT TZIMMES

ADDITIONS

HOUSE-MADE GRATED HORSERADISH

BRISKET GRAVY

HOUSE-MADE APPLE SAUCE

COUNTRY TURKEY GRAVY

DESSERT

FLOURLESS CHOCOLATE CAKE

STRAWBERRY, APPLE & RHUBARB CRISP