

# PASSOVER MENU 2024

ORDER BY: TUESDAY APRIL 16TH

PICK UP: MONDAY APRIL 22ND (10AM - 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  
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**

**COUNTRY TURKEY GRAVY  
BRISKET GRAVY**

**HOUSE-MADE APPLE SAUCE**