

PASSOVER *PRIX FIXE* DINNER

28.95 PER PERSON

APPETIZERS

(CHOICE OF ONE)

HOMEMADE MATZO BALL SOUP

SPRING SALAD *Baby Mixed Greens in Balsamic Vinaigrette with wedges of Tomato*

CHOPPED CHICKEN LIVER *Served over a Bed of Greens with Wedges of Tomato, Finely Chopped Onion & Black lives Accompanied by Matzo*

GEFILTE FISH *Served over a Bed of Greens with Carrots & Celery | Served with Beet Horseradish*

ENTREES

(CHOICE OF ONE)

GRILLED BABY LAMB CHOPS *Marinated with Garlic & Fresh Rosemary | Finished with a Honey Rosemary Demi-Glaze*

FRESH FILET OF NORWEGIAN SALMON *Lightly Seasoned & Grilled | Finished with Blood Orange Vinaigrette*

GRILLED BONELESS BREAST OF CHICKEN *Lightly Seasoned | Topped with Sautéed Baby Artichoke Hearts, Spinach & Diced Tomatoes*

TRADITIONAL TENDER BRISKET OF ROAST BEEF *Served with Oven Roasted Potatoes & Vegetables*

DESSERT

PASSOVER SPECIALTY

COFFEE *OR* HOT TEA