

Prix Fixe \$49 pp

For the Table

- APPLES & HONEY | ROUND CHALLAH | POMEGRANATE

First Course

- MATZO BALL SOUP
- ISRAELI SALAD -DICED CUCUMBERS, TOMATO, PEPPERS, RED ONION, PARSLEY SERVED WITH LEMON AND OLIVE OIL
- LIVER PATE SERVED WITH TOASTED BREAD

Entrées

- PAN SEARED FILET OF SALMON
Pan seared salmon with braised leeks and Asparagus in a Lemon Dill Butter Sauce
- GRILLED FILET MIGNON
Potato Cake, Sautéed Spinach, Pinot Noir and Light Honey Gastrique (*Add \$10)
- PAN-ROASTED YEMENITE CHICKEN
Roasted chicken breast, served with mashed potatoes and carrots
- BRISKET OF BEEF
Yukon Gold Mashed Potato, Grilled Asparagus, Natural Jus
- LONG ISLAND DUCK BREAST
Butternut, Pomegranate Seeds and Black Wild Rice Pilaf Cassis Demi-glace

Children's Options

Children under 10 yrs. \$35 includes Entrée & Dessert

- CHILDREN'S BRISKET OF BEEF
Yukon Gold Mashed Potatoes & French Green Beans
- CHILDREN'S PASTA
with Marinara or Butter
- CHICKEN FINGERS
with French Fries

Dessert

- FLOURLESS CHOCOLATE CAKE
- BLUEBERRY COBBLER

**All menus & pricing subject to change based on availability*