

HANUKKAH 2019 A LA CARTE MENU

Chef Selected Artisan Breads \$2.50pp
Accompanied with Hummus

STARTERS

Homemade Chicken Soup **G** (Serves 3ppl) \$11.95pp
6pcs of Matzah Ball

Baby Kale, Radicchio & Quinoa Salad **V G** \$4.95pp
With Roasted Cherry Tomatoes and Goat Cheese (optional) Served with White Balsamic Vinaigrette

Roasted Squash and Mixed Green Salad **V G** \$4.95pp
With Green Onions, Dried Cherries Served with Maple Dressing

MAINS

Red Wine Braised Brisket (7oz portion) **D G** \$16.95pp
With Fresh Herb and Roasted Carrot Garnish

Blueberry Balsamic Glazed Rosemary Chicken Supreme **D G** \$12.95pp
With Caramelized Cipollini Onions

Oven Roasted Cranberry Maple Glazed Salmon (6oz Portion) **D G** \$13.95pp

VEGETARIAN OPTION (Vegan Available)

Farro and Kale Stuffed Acorn Squash **V** (gluten free and vegan available upon request) \$9.95pp
With Cranberry and Goat Cheese (optional)

SIDES

Sweet Potato and Yukon Gold Mashed Potato (Optional Regular Yukon Gold Mashed) **V G** \$3.95pp

Rose's Homemade Latke (2pcs per person) **V G** \$4.95pp

Apple Sauce (serves 3-4 ppl) **V G** \$3.95

Sour Cream (serves 3-4 ppl) **G** \$2.95

Roasted Beets with Citrus and Spiced Peppitas **V G** \$4.95pp

Sautéed Green Beans with Lemon Zest and Roasted Garlic **V G** \$4.50pp

Roasted Brussels Sprouts with Caramelized Onions **V G** \$4.50pp

DESSERT

Hanukkah Jelly Doughnuts (Sufganiyot) 1 per person \$5.95pp