

TALIA'S Steakhouse

PASSOVER 2015 SEDER

first course (choice of one)

talia's garden greens salad

fresh garden vegetables and Mesclun greens tossed in our house vinaigrette

roasted beet salad

roasted beets over fresh mesclun greens in a balsamic vinaigrette

second course (choice of one)

vegetarian potato leek soup

traditional matzo ball soup

entrée (choice of one)

braised beef brisket

slow cooked prime beef brisket served with mashed potatoes and steamed vegetables

chicken breast marsala

chicken breast in a mushroom and marsala wine sauce served with mashed potatoes and steamed vegetables.

moroccan salmon

fresh salmon in a tomato based homemade moroccan sauce served with ashed potatoes and steamed vegetables

dessert (choice of one)

fruit cocktail

fresh seasonal fruits

cake of the day

ask your server