



## **PASSOVER SEDER 2017**

### **First Course** (choice of one)

#### **TALIA'S GARDEN GREENS SALAD**

Fresh seasonal garden vegetables and Mesclun greens with Talia's balsamic vinaigrette

#### **Roasted Beet Salad**

Roasted beets over regular with Talia's balsamic vinaigrette

### **Second Course** (choice of one soup)

#### **Vegetarian Potatoes Leek**

#### **Traditional Matzo Ball**

### **Entrée** (choice of one)

#### **Grilled Rib Eye**

Grilled Rib Eye served with mashed potatoes or French fries and mesclun salad.

#### **Chicken Breast Marsala**

Chicken breast in a mushroom and marsala wine sauce

#### **Moroccan OR American Grilled Salmon**

Choice of regular grilled salmon or with our tomato based homemade moroccan sauce and mash potatoes.

#### **Prime Beef Brisket**

Slow-cooked brisket topped with gravy, served with mashed potatoes and grilled white asparagus.

#### **Braised Lamb Shank**

Slow-cooked in herbs and natural juices, served with mashed potatoes and roasted tomatoes.

### **DESSERT** (choice of one)

#### **Fresh Fruit Cocktail**

#### **Chocolate Mousse**

#### **Cake**