

## **Passover First Seder Menu**

### **First Course Choice of one**

Microgreen Chef's special salad: pickled beets, carrots, enoki mushrooms, radishes, gingered onions & heirloom tomatoes.

Atlantic salmon croquettes: fresh Atlantic salmon, combined with fresh herbs and spices, lightly fried—over a zesty aioli, and topped with a crisp garnish salad.

Crispy vegetarian beet cakes beets, carrots, yellow squash & zucchini – over a small salad of, grapefruit, red radish, pickled sweet peppers & pomegranate, topped with avocado mousse.

### **Second Course Choice of one**

Traditional Matzo Ball Soup

Vegetarian Potato Leek Soup

### **Entree Choice of one**

Veal Scaloppini served with mashed potatoes and sautéed white asparagus.

Chicken breast Marsala pan-roasted in mushroom-herb wine sauce, with mashed potatoes and sautéed vegetables.

Braised lamb shank served with purple potato puree and roasted tri- color heirloom tomatoes.

Prime beef brisket topped with gravy, served with mashed potatoes and honey-glazed carrots.

Atlantic salmon filet served with quinoa and roasted vegetables - carrots, zucchini and yellow squash.

Atlantic salmon in an authentic Moroccan sauce with tomatoes, carrots, celery & peppers, with mashed potatoes.

Cornish Hen stuffed with matzomeal, apricot, apples and raisins served with side of purple potato puree and tri- color roasted beets.

### **Dessert**

Chocolate Mousse

Fresh Seasonal Fruit Cocktail

Cake of the Day