

Passover Second 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 boneless Ribeye steak served with French fries and green salads with chef's special dressing

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

Grilled 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