

TALIA'S Steakhouse

Passover First Seder Menu

Two seating options are available with flexible times.

First seating: 5:00 PM or Earlier

Second seating: 8:00 PM Flexible

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

Entrees: Choose one

Veal Scaloppini

Served with mashed potatoes and sautéed white asparagus

Chicken Breast Marsala

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

Braised Lamb Shank

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

Prime Beef Brisket

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

Atlantic Salmon Filet

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

Atlantic Salmon in an Authentic Moroccan Sauce

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

Cornish Hen

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

Desserts: Choose one

Chocolate Mousse

Fresh Seasonal Fruit Cocktail

Cake of the Day

