

TALIA'S Steakhouse

Passover Second 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.

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 Boneless Ribeye Steak

Prime beef boneless Ribeye steak served with French fries and green salads with chef's special dressing

Atlantic Grilled Salmon Filet

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

Grilled salmon in an authentic Moroccan sauce

Grilled 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

