Shabbat Menu

OPTION TWO

FIRST COURSE

Mixed Garden Green Salad

Mixed mesclun greens, cherry tomatoes, cucumber, red onion, mushrooms, hearts of palm, carrot, with homemade balsamic vinaigrette

SECOND COURSE

Soup of the Day

Matzah Ball or Potato Leek

ENTREE

Prime Beef Brisket

Served with mashed potatoes and honey-glazed carrots

Baked Branzino

Marinated whole fish served with mashed potatoes and honey-glazed carrots

Chicken Marsala

Served with mashed potatoes and honey-glazed carrots

DESSERT

Seasonal Fruit Salad

Cake of the Day

Sorbet