

Yom Tov Menu

OPTION THREE

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

Potato Leek or Matzah Ball

ENTREE

Choice of one

Grilled Ribeye Steak

Recommended medium-rare to medium well. Served with mashed potatoes and sauteed vegetables

Braised Lamb Shank

Slow-cooked in herbs and natural juices, served with mashed potatoes and sauteed vegetables

Baked Branzino

Marinated whole fish baked to perfection. Served with mashed potatoes and sauteed spinach

Chicken Marsala

Tender chicken cutlet with a mushroom and marsala wine sauce. Served with mashed potatoes and sauteed vegetables

DESSERT

Chocolate Mousse

Seasonal Fruit Salad

Cake of the Day

Sorbet

