

TALIA'S STEAKHOUSE & BAR

SEDER MENU Chag Sameach!

FIRST COURSE

GARDEN GREENS SALAD

MIXED GREENS, CHERRY TOMATOES, CUCUMBERS, RED ONIONS, HEART OF PALMS, MUSHROOMS, CARROTS, WITH BALSAMIC VINAIGRETTE

QUINOA SALAD

FLAVORFUL QUINOA, WITH DRIED APRICOTS & CRANBERRIES

MOROCCAN SALMON APPETIZER (4 OZ)

SALMON FILET IN AUTHENTIC TOMATO & PEPPER MOROCCAN SAUCE

SECOND COURSE

TRADITIONAL MATZO BALL SOUP

VEGETARIAN POTATO LEEK SOUP

MAIN ENTREE

PRIME BEFF BRISKET

TOPPED WITH GRAVY, SERVED WITH MASHED POTATOES & SAUTEED VEGETABLES

CHICKEN MARSALA

PAN-ROASTED IN MUSHROOM-HERB WINE SAUCE, SERVED WITH MASHED POTATOES & SAUTEED VEGETABLES

MIDDLE EASTERN LAMB STEW

HEARTY LAMB STEW, SERVED WITH MASHED POTATOES & ROASTED TOMATOES

AUTHENTIC MOROCCAN SALMON

SALMON FILET IN TOMATO & PEPPER MOROCCAN SAUCE, SERVED WITH MASHED POTATOES & SAUTEED VEGETABLES

WHOLE BRANZINO

SERVED WITH QUINOA & SAUTEED SPINACH

FILLET AVAILABLE UPON REQUEST

CAULIFLOWER STEAK

SERVED WITH QUINOA & MIXED GREEN SALAD

DESSERT

HOMEMADE CHOCOLATE MOUSSE

TIRAMUSI

FRESH FRUIT SALAD

LEMON CAKE

STRAWBERRY SHORTCAKE

FOUR-COURSE PRIX FIXE MENU - CHOICE OF ONE OF EACH COURSE