

TALIA'S

Est. 2002

STEAKHOUSE & BAR

SHANA TOVA! 5-Course Prix Fixe Menu + Rosh Hashanah Seder Plate

FIRST COURSE

Salad and Soup

MIXED GREENS SALAD (GF)

Mesclun greens, cherry tomatoes, cucumbers, red onions, mushrooms, carrots, balsamic vinaigrette

SOUP

Choice of One
Vegetarian (GF)

Matzah Ball

Yemenite Chicken (GF)

APPETIZER

Choice of One

BEET CAKES

With radishes, tri-color peppers, pomegranate, grapefruit, avocado mousse, micro greens

MOROCCAN SALMON (4 oz) (GF)

Salmon fillet in authentic tomato & pepper Moroccan sauce

MAIN COURSE

Choice of One

• BEEF BRISKET (GF)

Served with mashed potatoes & sautéed vegetables

• CHICKEN MARSALA

In mushroom wine sauce, served with mashed potatoes & sautéed vegetables

• BRAISED LAMB SHANK (GF)

Served with mashed potatoes & sautéed vegetables

• PAN-SEARED HALIBUT (GF)

Served with quinoa, mixed peppers & carrots

• ROASTED CAULIFLOWER STEAK (Vegetarian) (GF)

Served with chlmichum, quinoa & mixed greens

DESSERT

Choice of One

• HONEY CAKE

• APPLE PUFF PASTRY

• CHOCOLATE MOUSSE (GF)

• TIRAMISU

• CHOCOLATE DOME

• FRESH FRUIT SALAD (GF)



ROSH HASHANAH SEDER PLATE
A symbol of hope, renewal, and
sweetness for the year ahead.

Items marked GF = Gluten Free