

Menu

Fall Mitzvah Luncheon

APPETIZERS

House Baked Challah

APPLE-CINNAMON COMPOUND BUTTER

Supremed Orange Salad

HONEY CANDIED ALMONDS/POMEGRANATE SEEDS/
ARUGULA/BABY SPINACH/HONEY APPLE CIDER VIN

Maple Roasted Pumpkin Soup

SPICED PEPITAS/CREMA DRIZZLE/CILANTRO

ENTREES

Turkish Coffee Rubbed-Brisket

FENNEL/ONIONS/CARROTS/GARLIC/TURKISH COFFEE RUB/
CINNAMON/CARDAMOM/BRISKET

Caramelized Chicken with Dried Fruit

DRIED APRICOTS AND PRUNES/GARLIC/GINGER/
OREGANO/WHOLE KOSHER
CHICKEN PIECES/CARAMELIZED REDUCTION

SIDES

Braised Leeks

SLOW COOKED LEEKS/LEMON/PARSLEY

Couscous with Sauteed Almonds and Currants

SAFFRON/TURMERIC/PAPRIKA/SAUTÉED
SPICED ALMONDS/DRIED CURRANTS

DESSERT

Halvah Napoleon

DATE CARAMEL/PHYLLO STACK/NONDAIRY HALVAH WHIP/RASPBERRIES