

One sedar plate of charoset, parsley, roasted egg. Lamb shank, bitter herbs.

FIRST COURSE

Poached gefilte fish, sliced carrots, bibb lettuce,

red radish

SECOND COURSE

Matzoh ball soup, fresh dill, hint of schmaltz

THIRD COURSE (choice of)

Slowly cooked balsamic brisket

1/2 roasted organic chicken

Broiled salmon, honey dijon mustard

SIDES

Potato kugel, apple sauce, sauteed julienne vegetables

DESSERT

Fruit plate, Passover cookies, macaroons

Coffee and tea service

\$65

Kosher wine (not included in the price)