

PASSOVER 2019

Friday, April 19 - Saturday, April 27



215.634.3002

Starters

Salatim (feeds 8-10) hummus, olives, baba ganoush, mushrooms, cucumber dill, moroccan carrots, taktouka, matzo V	\$49
Crudite Platter (feeds 12-14) red pepper hummus V	\$49
Eggplant Caviar (pint) V	\$8.50
Israeli Hummus (pint) V	\$8.50
FYE's Famous Chopped Chicken Liver (pint)	\$10.75
Box of Matzo	\$6.00
Red Horseradish (pint)	\$8.50
Miyoko's Vegan Butter (8oz) GF, V	\$9.50

Seder Plate

roasted lamb shank, roasted egg, bitter herbs, charosis, parsley and matzo	\$15
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Soups & First Courses

Homemade Chicken Soup (quart)	\$9.95
FYE's Matzo Balls (each)	\$2.95
Gefilte Fish (garnished) (each)	\$7.50
Traditional Charosis (pint) V	\$8.50
Sephardic Charosis with dates (pint) V	\$10.95

Sides & Salads

(minimum 6 portions)

Asparagus (per portion) preserved lemons GF, V	\$4.50
Strawberry-Rhubarb Applesauce (pint) GF, V	\$7.75
Stringbeans (per portion) red peppers & shiitakes GF, V	\$4.50
Oven-Roasted Spring Vegetables (per portion) carrots, parsnips, asparagus, goldbeets, squash and pesto GF, V	\$4.50
Cucumber Dill Salad (pint) fresh mint GF, V	\$7.75
Asparagus Lemon Salad (feeds 6-8) heirloom tomato, mint, parsley, meyer lemon vinaigrette GF, V	\$52
Whole Roasted Cauliflower (feeds 12-14) turmeric curry coconut vinaigrette, pomegranate seeds, cured olives, pistachios, pickled shallots GF, V	\$68
Beet Pistachio Slaw (feeds 10-14) beets, tuscan kale, tricolor carrots, raisins, pistachio butter GF, V	\$34
Eggplant Artichoke Terrine (feeds 10-14) braised spinach, roasted red peppers	\$38
Lacy Potato Latkes (each) GF	\$2.95
Sour Cherry-apple Matzo Kugel sm (feeds 5-7) \$16.50 large (feeds 10-12) \$32.50	
Spinach, Mushroom & Zucchini Matzo Kugel sm (feeds 5-7) \$16.50 large (feeds 10-12) \$32.50	
Carrot Tzimmes V sm (feeds 5-7) \$16.50 large (feeds 10-12) \$32.50	



Main Courses

Braised Beef Brisket (feeds 12-14) aromatics, dried stone fruit GF	\$90
Beef Tenderloin (feeds 12-14) grilled mushrooms, onion crisps choice of: horseradish cream (served at room temp) OR cabernet demi glaze (served hot or requires reheating) GF	\$195
Braised Boneless Lamb Shanks (feeds 8-10) pomegranate glaze, braised chickpeas, lamb jus GF	\$120
Herb Crusted Turkey Breast (feeds 8-10) comes with our flourless gravy GF	\$75
Citrus Roasted Chicken (feeds 12-14) two whole cut chickens, herbs, natural pan jus GF	\$50
Boneless Chicken Marbella (feeds 8-10) prunes, olives, capers, thyme, wine sauce GF	\$68
Brick-seared Chicken (feeds 8-10) cherry gastrique, natural pan jus GF	\$56
Chicken Picatta (feeds 8-10) capers, lemon, wine sauce GF	\$56
Cherrywood-smoked Salmon (feeds 12-14) maple-mustard glaze, cucumber-labne sauce GF	\$128
Pan-roasted Chatham Cod (feeds 4-8) meyer lemon fondue GF	\$48
Grilled Vegetable Terrine (12-14 portions) roasted red peppers, zucchini, eggplant, butternut squash, fire-roasted tomatoes, tomato-basil coulis GF, V	\$62

Desserts

Baked Meringues rhubarb compote GF	\$4.75
Saffron Poached Pears raspberry sauce GF, V	\$4.75
Mocha Fudge Cake (chocolate-flourless) GF	\$26
Candied Orange-nut Cake	\$22
Almond Olive Oil Cake orange confit	\$25.50
Blueberry Lemon Curd Tart	\$36
Strawberry-rhubarb Crisp	\$38.50
N.Y. Style Cheesecake berry compote	\$42
Triple Layer Apple Cake	\$48
Chocolate Chip Meringues (40 pcs)	\$20
Pecan Rum Meringues (40 pcs)	\$20
Raspberry Coconut Macaroons (per pound)	\$18
Chocolate Dipped Coconut Macaroons (per pound)	\$18
Parisian Macarons choice of coffee OR raspberry OR almond GF	\$22.75
Brownie Buttons (24 pieces) GF, V	\$25