



# Passover Menu

# Rutée

Small serves up to 6, Medium serves up to 12, Large serves up to 18.  
All dishes are packed in separate containers and include reheating instructions where applicable.

## First Course

	sm / med / large
MATZO BALL SOUP chicken broth, carrot, celery	<b>\$14 / \$25 / \$35</b>
ARUGULA SALAD roasted brussels sprouts, toasted quinoa, warm red onion vinaigrette	<b>\$22 / \$42 / \$62</b>
SPRING VEGETABLE SALAD mixed greens, radish, shaved asparagus, crisp fennel, rhubarb vinaigrette	<b>\$24 / \$44 / \$64</b>
ROASTED BEETS & QUINOA SALAD vanilla citrus vinaigrette	<b>\$26 / \$48 / \$74</b>

### CHEF'S SPECIAL

**LAMB STEW ..... \$48 / \$90 / \$132**  
 potatoes, carrots, celery, peas  
 \*may supplement for first course in meal package for an additional \$15 / \$30 / \$45

## Entrees

	sm / med / large
SLOW COOKED BRISKET caramelized cipollini onions, bone stock reduction	<b>\$90 / \$170 / \$240</b>
ROASTED CHICKEN LEGS natural jus reduction	<b>\$66 / \$114 / \$168</b>
LEMON & ROSEMARY ROASTED TURKEY BREAST traditional turkey gravy	<b>\$80 / \$140 / \$220</b>
LEMON HERB BROILED SALMON cucumber riata	<b>\$84 / \$158 / \$232</b>
QUINOA, RED BEET & KALE FRITTERS smoked tomato vinaigrette	<b>\$66 / \$114 / \$168</b>

## Sides

	sm / med / large
GREEN BEANS AMANDINE	<b>\$14 / \$26 / \$34</b>
TRI COLOR ROASTED CARROTS	<b>\$16 / \$28 / \$38</b>
CHAR GRILLED ASPARAGUS	<b>\$17 / \$31 / \$46</b>
ROASTED ROOT VEGETABLES	<b>\$14 / \$26 / \$34</b>
SKILLET POTATOES	<b>\$14 / \$26 / \$34</b>
APPLE WALNUT CHAROSET	<b>\$14 / \$26 / \$34</b>
TZIMMES <i>sweet potato, carrot, prunes</i>	<b>\$16 / \$32 / \$44</b>
POTATO KUGEL	<b>\$14 / \$26 / \$34</b>

**BUILD YOUR OWN MEAL!**

CHOOSE  
1 FIRST COURSE,  
1 MAIN DISH &  
2 SIDES  
**includes matzah**

sm / med / lg

**\$135 / \$265 / \$390**