

# Rosh Hashanah

September 20th & 21st

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## First Course

*(please choose one of the following)*

### **GOLDEN & RED BEET TZIMMES**

*watercress, challah croutons, pickled apples, cinnamon raisin vinaigrette*

### **MATZOH BALL SOUP**

*turnips, chicken strips, carrots, celery dill*

### **HOUSE MADE GEFILTE FISH**

*fresh shaved red horseradish, carrot sheets*

### **CHOPPED CHICKEN LIVER**

*chopped red onion, lemon confit, apple chips*

### **HANDMADE POTATO & BUTTERNUT SQUASH LATKES**

*housemade spiced apple sauce, all spice sour cream*

## Entrees

*(please choose one of the following)*

### **100% ALL NATURAL BRISKET OF BEEF**

*horseradish, potato, roasted carrots turnips natural jus*

### **LIGHTLY SMOKED VIRGINIA BROOK TROUT**

*caper potato, wilted greens, brown butter cider emulsion*

### **½ ROASTED ALL NATURAL CHICKEN**

*roasted onions spinach, parsnips & potato kugel, lemon mustard, thyme, chicken jus*

### **GRILLED SALMON**

*borscht risotto, horseradish shallot emulsion, lemon thyme*

## Dessert

*(please choose one of the following)*

### **HOMEMADE HONEY CAKE**

*date ice cream*

### **PLUM ROSEMARY TART**

*chocolate ice cream, hot honey*

### **APPLE & CARAMEL SUNDAE**

*balsamic poached pear, walnut, arugula, and chèvre*

*\$50 per person not including tax, gratuity & beverages*