



PASSOVER SEDER

HOUSE MADE MATZO FOR THE TABLE

I.

MATZO BALL SOUP

Bone Marrow, Ginger, Scallion and Mustard Oil

Bodegas Hidalgo "Faraon" Oloroso Sherry

II.

BITTER HERB CRUSTED COD

Asparagus Two Ways, Beet Chrain

Gruner Veltliner, Schloss Gobelsburg, Austria 2011

III.

BRAISED LAMB

Spiced Carrot "Tzimmes", Crispy Artichokes and Peas

Cabernet Sauvignon, Teperberg Winery, Samson Israel 2011

IV.

APPLE AND RHUBARB CRUMBLE

Cardamom Ice Cream

Eden Heirloom Ice Cider, Vermont

\$40 PER PERSON

+\$20 BEVERAGE PAIRING