

# PASSOVER

ALL WEEK LONG

CELEBRATE THE EXODUS FROM WINTER

## DINNER

45 PER PERSON  
+20 WINE PAIRINGS

### RICOTTA AND SPRING PEA KREPLACH

Preserved Lemon, Garlic & Pea Shoots  
Villa Santi, Prosecco Rose, Italy

### PAN ROASTED STRIPED BASS

Steve's Asparagus, Fingerling Potatoes & Black Olive Vinaigrette  
Marc Aurel, Gruner Veltliner, Austria 2013

### GRILLED SHENANDOAH VALLEY LAMB

Braised White Beans, Sauteed Kale & Fig Jus  
Contraste, Touriga Nacional, Portugal 2008

### APPLE AND RHUBARB CRUMBLE

Candied Walnuts & Dolcezza Vanilla Gelato  
Cocchi, Barolo Chinato, Italy NV

MAKE RESERVATIONS ONLINE AT [DGSDELICATESSEN.COM](http://DGSDELICATESSEN.COM)

CHEF *BRIAN ROBINSON* • GM & BEVERAGE DIRECTOR *BRIAN ZIPIN*

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.