

PASSOVER

ALL WEEK LONG

CELEBRATE THE EXODUS FROM WINTER

DINNER

45 PER PERSON
+20 WINE PAIRINGS

MATZO BALL SOUP

Bone Marrow, Mustard Oil & 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

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.