

Rosh Hashanah Menu

Items are not represented as Kosher

Soups & Starters

matzoh ball soup ... \$6.50 23 oz (serves 2-3)

Light matzoh balls delicately accented with dill, floating in made-from-scratch chicken stock.

cauliflower apple soup ... \$6.50 23 oz (serves 2-3) **VEGAN**

A richly flavored soup, creamy with pureed cauliflower and apples.

chopped chicken liver ... \$9.99 lb

Our rendition of a classic with hard-cooked egg and onion.

vegetarian chopped "liver" ... \$4.49 8 oz **\$7.99** lb **VEGAN**

A tasty spread of green beans, chickpeas and toasted walnuts.

matzoh balls ... 89¢ ea

Hand-formed, tender matzoh balls, ready to add to your own chicken soup.

chicken broth ... \$2.99 23 oz

A tasty broth, simmered until rich and flavorful, ready to use as a base for your own soup or gravy.

Entrées

traditional beef brisket ... \$16.99 lb

First cut brisket seasoned just right and simmered until tender, with a rich gravy that's loaded with aromatic vegetables.

brisket gravy ... \$6.50 23 oz **\$4.99** lb

Extra gravy is always welcome, whether for your brisket entrée or sandwiches the next day.

seared salmon with apple fennel chutney ... \$8.00 ea

Pan-seared salmon fillet topped with a savory chutney.

honey cumin roasted chicken ... \$10.99 lb

All natural boneless chicken breast simply marinated and roasted to deliciousness.

artichoke & spinach mina ... \$7.99 lb

Matzoh layered with artichoke hearts and spinach baked in a tender custard served with a red pepper coulis.

Bread & Sweets

honey cake ... \$5.99 ea

We make ours with clover honey and rye flour.

round challah ... \$4.29 ea

Rich egg bread in a traditional holiday shape. Choose plain or raisin.

rugelach ... \$9.99 lb

Cream cheese pastry filled with apricot, chocolate or raspberry.

fruit filled coffee cake ... \$4.99 ea

Sweet and moist, layered with fruit and crunchy crumb topping.

danish rings ... \$5.99 ea

Flaky pastry with delightful fillings. Choose from amaretto or cherry cheese.

Sides

classic potato latke ... \$5.99 lb

Shredded potatoes, onions and matzoh meal, nicely fried.

spinach & feta latkes ... \$5.99 lb

Shredded potato with a blend of spinach and feta cheese.

heirloom apple sauce ... \$5.99 lb **VEGAN**

Sweet apples simmered with aromatic spices.

sour cream with lemon & chives ... \$3.49 lb

This perfect latke-topper has fresh snipped chives and a splash of lemon juice.

sweet potato noodle kugel ... \$3.99 ea

Layers of sweet potato, noodles and egg custard, proportioned just right for one.

traditional noodle kugel ... \$3.99 ea

Cinnamon-scented custard and noodles, studded with apples and raisins, baked in an individual portion.

green beans with lemon & almonds ... \$7.99 lb **VEGAN**

Fresh green beans tossed with crunchy almonds and lemon zest.

carrot tzimmes ... \$4.99 lb

Carrots and sweet potatoes simmered with prunes and apricots.

orange honey roasted brussels sprouts ... \$7.99 lb

Brussels sprouts, roasted until tender, tossed in a honey glaze.

apricot glazed beets ... \$7.99 lb

Red beets glazed with thyme-scented cranberry juice, apricots and nectar.

kasha varnishkas ... \$4.99 lb

Traditional bowtie pasta and buckwheat groats with a tasty addition of mushrooms, onions and green peas.

braised acorn & butternut squash ... \$7.99 lb

Best of the season braised in a savory sauce with apples, onion, thyme and cinnamon.

herb roasted potatoes ... \$3.99 lb

Red bliss potatoes roasted with fresh herbs.

Rosh Hashanah begins at sundown on Wednesday, September 8th. Menu items are available September 1 - 14

To place your order, simply stop by our Prepared Foods counter or see our catering liaison at least 48 hours in advance. We also offer a wide selection of our holiday foods in our Prepared Foods case for last minute entertaining.

Pre-order your holiday fish beginning August 20th from our Seafood Department. We are happy to grind your order at no extra charge.

Yom Kippur Menu

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Brunch Classics

cheese blintzes with black cherry sauce ... \$7.99 lb
Sweet crepes wrapped around a creamy cheese filling, topped with tart cherries.

french toast casserole ... \$15.99 ea (serves 4)
Creamy vanilla custard baked with tender slices of bread and sweet fruit.

roasted vegetable fritatta ... \$12.99 ea (serves 4-6)
Potatoes and roasted vegetables baked in a cheesy egg custard.

assorted quiche ... \$14.99 ea (serves 6-8)
Choose from caprese, leek & goat cheese, or spinach & mushroom

Smoked Fish

smoked fish platter ... \$69.99 (serves 8-10)
Nova smoked salmon, pickled herring, smoked black cod and whitefish salad with sliced cucumber, tomato and onion.

Also available from our Seafood Department:
smoked whole whitefish, smoked whitefish chubs, and NY style nova & gravalox

Entrée Salads

whitefish salad ... \$13.99 lb
Flaked whitefish in a simple dressing of mayonnaise and hard cooked egg.

egg salad ... \$4.99 lb
Cage free eggs, hard cooked and dressed with mayonnaise and mustard.

salmon salad ... \$13.99 lb
Fresh, flaked salmon tossed in a light vinaigrette with onion and capers.

yellowfin tuna salad ... \$8.99 lb
Our classic tuna salad with savory celery, onion and carrot.

curried tempeh salad ... \$7.99 lb
Tempeh in a curried Vegenaise™ dressing with celery, almonds and raisins.

vegan sonoma "chicken" salad ... \$8.99 lb VEGAN
Vegan "chicken," pecans, grapes and celery in a Nayoanise™ dressing.

classic chicken salad ... \$8.99 lb
Chunks of chicken breast with celery and fresh herbs in a creamy dressing with a touch of lemon and honey.

pickled herring salad ... \$8.99 lb
Classic pickled herring and onion, prepared fresh in our Kitchen.

Side Salads

claremont salad ... \$4.99 lb VEGAN
Cabbage, cucumber, carrot, bell pepper and onion in a refreshing vinaigrette.

multigrain tabbouleh salad ... \$7.99 lb VEGAN
Bulgur wheat, basmati rice, couscous and wild rice tossed with cucumber, tomato and parsley.

israeli vegetable salad ... \$7.99 lb VEGAN
Crisp cucumbers and bell pepper with tomatoes and artichoke hearts in a lemony dressing.

black lentil, beet & arugula salad ... \$4.99 lb
Roasted beets, tiny black lentils and goat cheese in a mustard vinaigrette dressing garnished with piquant arugula.

kasha varnishkas ... \$4.99 lb
Traditional bowtie pasta and buckwheat groats with a tasty addition of mushrooms, onions and green peas.

butternut couscous salad ... \$7.99 lb VEGAN
Toasted couscous, butternut squash, sweet cranberries and fennel in a sherry apple dressing.

Platters

bagel platter ... \$24.99 (serves 8-10)
Fresh assorted bagels sliced and served with our triple onion, smoked salmon and plain cream cheeses.

yom kippur salad sampler ... \$49.99 (serves 8-10)
Choose three entrée salads or side salads from our menu and we'll make an elegant display garnished with sliced cucumber, tomato and vegetable sticks.

smoked fish platter ... \$69.99 (serves 8-10)
Nova smoked salmon, pickled herring, smoked sable and whitefish salad with sliced cucumber, tomato and onion.

mediterranean sampler ... \$49.99 (serves 8-10)
Zesty garlic hummus, multigrain tabbouleh, Israeli vegetable salad and char-roasted eggplant salad. Garnished with feta cheese and olives, accompanied by pita bread.

fresh fruit ... \$35.99 (serves 8-10)
A selection of seasonal fruit such as pineapple, melon and berries.

Yom Kippur begins at sundown on Friday, September 17th. Menu items are available September 15 - 19

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