



SATURDAY, MARCH 27, 2021
YOM TOV DINNER

APPETIZER

TRIO Of:

- ~Stuffed Artichoke Florentine In A Tomato Basil Sauce
- ~Pepper Crusted Seared Tuna Pyramids With A Red Cabbage/Onion Slaw And A Wasabi Aioli
- ~Ginger Scallion Encrusted Halibut Medallions With A Papaya-Mango Salsa

SOUP

Chicken Consommé With Noodles and Matza Balls
OR Wild Mushroom Soup

DUET ENTREE

Individual Filet Mignon With Cippolini Onions In A Merlot Reduction
&
Sangria Grilled French Breast

Accompanied By:

Grilled Tricolor Hasselback Potatoes with Romesco Sauce
Oven Roasted Broccolini & Roasted Julienne Peppers

Available Upon Request For Entree

- ***Vegetable Napoleon En Croute In A Pomodoro Sauce
- ***Grilled Arctic Char Set over Pan Seared Endive & Enoki Mushrooms

CHILDREN'S ENTREE

Meatballs & Spaghetti

DESSERT

Rhubarb & Apple Crumble
Ala Mode With Vanilla Ice Cream
In a Vanilla Sabayon Puree