

Celebrate Rosh Hashanah

September 23 & 24
\$85 per Person

APPETIZERS for the TABLE

Apples & Honey

Smoked Trout Schmear
Persian Cucumbers, Radish & Challah

Potato Latkes
Sour Cream & Apple Sauce

FIRST COURSE CHOICES

Matzo Ball Soup

Roasted Beet Salad

Wild Arugula, Shaved Fennel, Caramelized Walnuts
Goat Cheese & Herb Balsamic Vinaigrette

ENTREE CHOICES

Pan-Roasted Lake Superior Whitefish

Organic Green Beans Almondine, Wild Rice
Whole Grain Mustard Sauce

Red Wine Braised Beef Brisket

Roasted Fall Market Vegetables, Whipped Potatoes
Horseradish Gremolata

Roasted Airline Chicken Breast
with Preserved Lemon & Golden Raisin

Wilted Chard & Wild Rice
Rosemary Citrus Sauce

Olive Oil Citrus Cake

Moist Olive Oil Cake, infused with Lemon & Orange Zest
Candied Citrus & Whipped Crème Fraîche