

Wednesday, October 8

Traditional Dinner

\$39

Matzoh Ball Soup

Entrée Selections

Braised Brisket of Beef

Tender beef brisket slowly braised and sliced over kasha varnishkas
and topped with traditional gravy

Baked Breaded Veal Chop

First cut veal chop butterflied and breaded,
served with a natural veal jus

Calves Liver

Sautéed calves liver served with sautéed onions,
topped with mild vinegar sauce

Grilled Salmon Fillet

Fresh Norwegian salmon fillet grilled with lemon juice and wine
and served over smothered onions

Matzoh Stuffed Roasted Chicken

Marinated half chicken with matzoh fruit stuffing,
served with fresh apple sauce

Potato Lyonnaise * Steamed Broccoli * Carrot Tzimmes * Noodle Kugel

Dessert Buffet



PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUESTS.