



ROSH HASHAHAH 2025

SEPTEMBER 22 & 23 IN-RESTAURANT MENU

Prix fixe \$95 per person
(challah, choice of appetizer and main course,
assortment of sides, and dessert tasting)
Prix fixe for kids age 5-12 \$50
Menu items also available la carte

FOR THE TABLE

OUR NEW YEAR CHALLAH
half \$6/whole \$12
With sliced apples, pomegranates, and honey

APPETIZERS

MATZOH BALL SOUP \$18

NEW YEAR CHOPPED SALAD \$24
Greens, chopped apples and pears, toasted walnuts,
Brussels sprouts, feta, Bistro vinaigrette

GRANDMA'S CHOPPED CHICKEN LIVER \$22
With our sourdough crostini

SAUTEED CHICKEN LIVERS IN PORT WINE SAUCE \$26
With our sourdough crostini

POTATO PANCAKES \$22
With applesauce and sour cream

POTATO PANCAKES WITH NOVA SMOKED SALMON \$28
With sour cream



MAIN COURSES

ROASTED SALMON \$39
With dill mustard horseradish sauce
and sauteed spinach

HERB-ROASTED ALL-NATURAL CHICKEN \$36
White wine, herb, mushroom sauce and fall vegetables

MY MOTHER'S BRISKET \$42
With baby carrots and mashed potatoes

GRANDMA'S SWEET & SOUR STUFFED CABBAGE \$36
Stuffed with beef, rice, raisins, touch of tomato

SIDES

ZUCCHINI KUGEL \$16
FALL VEGETABLES \$14
SAUTEED MULTI-COLOR BABY CARROTS \$14
MASHED POTATOES \$14
BELGIAN FRIES \$15
With garlic aioli, sauce Calypso, ketchup
TRUFFLE FRIES \$16
With truffle oil and Parmesan cheese



FOR A SWEET NEW YEAR

DESSERTS

HONEY CAKE
with whipped cream
\$16

CHOCOLATE BABKA SLICE
with vanilla ice cream
\$16

COCONUT MACAROONS
Four macaroons:
choice of vanilla and/or Valrhona chocolate-dipped
\$16

FRESH HOMEMADE JELLY DONUT
\$8

BUBBE'S COOKIE PLATTER
assorted cookies of the day
\$16

GELATO OR SORBETTO
Two scoops. Ask server for today's flavors.
\$14