



ROSH HASHAHAH 2026

SEPTEMBER 11 & 12

IN-RESTAURANT PRIX FIXE MENU

A multi-course family-style tasting of Chef Mark's traditional Rosh Hashanah classics

\$105 per person
\$50 kids age 5-12
Menu items also available la carte

OUR NEW YEAR CHALLAH

With sliced apples, pomegranates, and honey

GRANDMA'S CHOPPED CHICKEN LIVER

With our sourdough crostini

POTATO PANCAKES

With applesauce and sour cream

ESTELLE'S CHICKEN SOUP

With matzoh balls



MAINS & SIDES

ROASTED SALMON

With dill mustard horseradish sauce

HERB-ROASTED ALL-NATURAL CHICKEN

White wine, herb, mushroom sauce

MY MOTHER'S BRISKET

MASHED POTATOES

ZUCCHINI KUGEL FALL VEGETABLES

SAUTEED MULTI-COLOR BABY CARROTS

FOR A SWEET NEW YEAR

HONEY CAKE

With whipped cream

CHOCOLATE BABKA

With vanilla ice cream

VALHRONA CHOCOLATE-DIPPED
& VANILLA MACAROONS