



ROSH HASHAHAH 2026

SEPTEMBER 11 & 12

IN-RESTAURANT A LA CARTE MENU

Chef Mark's traditional Rosh Hashanah classics

FOR THE TABLE

OUR NEW YEAR CHALLAH
half \$6.50/whole \$12.50
With sliced apples, pomegranates, and honey

APPETIZERS

ESTELLE'S CHICKEN SOUP \$18
With matzoh ball

NEW YEAR CHOPPED SALAD \$26
Greens, chopped apples and pears, toasted walnuts,
Brussels sprouts, feta, Bistro vinaigrette

GRANDMA'S CHOPPED CHICKEN LIVER \$24
With our sourdough crostini

POTATO PANCAKES \$24
With applesauce and sour cream

POTATO PANCAKES WITH NOVA SMOKED SALMON \$29
With sour cream



MAIN COURSES

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

HERB-ROASTED ALL-NATURAL CHICKEN \$37
White wine, herb, mushroom sauce and fall vegetables

MY MOTHER'S BRISKET \$43
With baby carrots and mashed potatoes

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

SIDES

ZUCCHINI KUGEL \$18
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