



The first night of Hanukkah is, Thursday, December 10. We celebrate with foods fried in oil to recall the miracle of Hanukkah—that after the Maccabean revolt, there was only enough holy oil to light the temple for one night, but the oil lasted for eight. Hanukkah feasts also call for mouthwatering meats and lots of wine.

**The Cheese Guy Cheese Platter**

An assortment of kosher cheeses including a New Zealand Cheddar, aged provolone, cream gouda and havarti dill, served with fresh fruit, kosher Italian Crostini and fig compote  
\$9.00 /person

**Doughnuts**  
(SUGANIYOT)  
\$2.00 each

**Potato Pancakes**  
Sour cream, Applesauce  
(LATKES)  
\$3.00 each

**Chicken Liver Pate**  
Crostini's  
\$3.00 per person

**Matzo Ball Soup**  
\$6.00 per person

**Roasted Beet Salad with Feta and Sumac Dressing**  
\$4.50 per person

**Sweet Noodle Kugel**  
\$4.00 per person

**Slow Roasted Brisket**  
(Sage, Belgian style Stout, Prunes...)  
Roasted Brussels Sprouts  
\$16 per person

**Roasted Salmon with Thyme and Honey Mustard**  
Cardamon Carrots  
\$18 per person

**Saffron Chickpea Risotto - Vegan**  
Vegan Butter, Vegan Parmesan Cheese  
\$14 per person