

mitchel's **passover 2023**



to **START** and for a traditional **SEDER**

SMOKED SALMON ON CUCUMBER with dill-horseradish cream cheese	39.00 dz
our CHOPPED LIVER	21.00 pt
traditional GEFILTE FISH	18.00 cont 4 small pieces
house made HORSERADISH + FRESH BEETROOT RELISH	9.00 half pt
CHICKEN SOUP with chunks of chicken, carrots + fresh dill	21.00 qt
traditional MATZO BALLS	8.00 cont 2 matzo balls
apple walnut HAROSET—contains kosher red wine	20.00 pt
traditional SEDER PLATE hard-boiled egg, fresh herbs, haroset, horseradish + shank bone	36.00 ea

MAINS

all natural Murray's HERB ROASTED CHICKEN with pan gravy, roasted carrot garnish	28.00 ea for 2-4
mitchel's first cut BRISKET OF BEEF braised with carrots + onions	48.00 lb for 2
roasted all natural herbed TURKEY BREAST with salsa verde or turkey gravy	95.00 3lb lobe for 6-8
HONEY LEMON GLAZED ROASTED SALMON with tzatziki	98.00 half side for 4

SIDES

POTATO PANCAKES—made with matzo meal	3.75 ea
add ... fresh applesauce 15.00 pt or sour cream 4.75 half pt	
creamy MASHED POTATOES	15.00 pt for 2-3
HARICOTS VERTS with lemon zest infused olive oil	23.00 lb for 4
grilled ASPARAGUS + BABY CARROTS	24.00 lb for 4
SPINACH sautéed with candied red + yellow cherry tomatoes	24.00 lb for 4
roasted ROOT VEGETABLE TZIMMES with carrots, sweet potatoes, prunes + apricots	18.00 pt for 4

SWEETS

NY style CHEESECAKE—dusted with cinnamon matzo meal	32.00, 6" for 6
flourless CHOCOLATE DOUBLE SOUFFLÉ CAKE with chocolate mousse + whipped cream	49.00, 6x8" for 6
flourless CHOCOLATE MOUSSE MEZZALUNA CAKE	32.00, 6" for 6
flourless COCONUT MACAROONS	vanilla 34.00 dz chocolate dipped vanilla 39.00 dz

Please place your order by Sat April 1 for delivery on Wed April 5 or Thur April 6.