

clementine PASSOVER 2017

Passover items are offered April 8th through April 18th. Orders for Saturday, April 8th should be placed by 3pm Thursday, April 6th. Otherwise, we recommend placing your order at least 48 hours in advance to ensure availability. For help planning your menu or to place your order please contact our Catering departments.

TRADITIONS

MATZO BALL SOUP

Rich chicken broth with tender, delicious matzo balls and julienned carrots. Each quart comes with four medium-sized matzo balls.
\$14.95 per quart (serves 2-3)

CUCUMBER SALAD

with crème fraiche, dill and scallions
Small 8oz. \$5.95 Large 16oz. \$10.75
Mini Bowl \$30 Small Bowl \$48

CHOPPED ROASTED BEETS WITH FRESH HORSERADISH

Small 8oz. \$5.95 Large 16oz. \$10.75
Mini Bowl \$30 Small Bowl \$48

CLEMENTINE HAROSET

Made with apples, almonds, apricots, dates, pine nuts and blood oranges – it's not your grandmother's, but we think you'll like it.
\$14.95/pint

MATZO CRACKERS

We make our own matzo from scratch according to tradition – it's so much better than from a box!
\$ 6.95 (bag of 6 pieces)

During Passover we'll have homemade matzo to enjoy with any of our soups, salads or sandwiches

SIDES

HONEY-GLAZED CARROTS WITH PRUNES

Small (serves 2) \$8.95 Large (serves 8-10) \$30

ROASTED FINGERLING POTATOES

with caramelized shallots and slow-cooked Tuscan black kale
Small (serves 2) \$8.95 Large (serves 8-10) \$30

ENTREES

BRAISED BEEF BRISKET

First cut brisket braised until meltingly tender, then sliced and re-assembled. Packed in a roasting pan with its own gravy, ready to heat and serve.
family (serves 3-4) \$34 or \$28/pound (2 pound min)

FREE-RANGE JIDORI CHICKEN

Locally produced and incredibly fresh, it is free-range, hormone- and antibiotic-free. Simply roasted with lemon and thyme.
\$24 (serves 2-3)

POACHED WILD KING SALMON

with fresh herbs, lemon zest and shallot crème fraiche. whole fillet \$45 per pound
4 oz. serving \$11.95 5 oz. serving \$16.50

SPECIALTY SALAD BOWLS

Mini serves 6-8 Small serves 12-16
Medium serves 18-24 Large serves 28-36

GREEN GOODNESS SALAD

Edamame, sugar snap peas, broccoli, sorrel and mint, with lemon vinaigrette \$36/58/78/99

ROASTED BEETS

with clementines, avocado, goat cheese and toasted walnuts \$36/58/78/99

QUINOA SALAD

with shaved brussels sprouts, radicchio, flame raisins, toasted hazelnuts and sherry vinaigrette
\$34/56/75/98

CRUNCHY BOK CHOY

with dried plums and ginger vinaigrette
\$32/54/70/92

SEASONAL FRUIT SALAD \$32/54/70/92

GREEN SALADS

Small serves 6-8 Medium serves 12-16
Large serves 18-24

BABY GREENS SALAD (please specify without croutons) Simple mixed greens with balsamic vinaigrette \$18/24/38

LOVELY GARDEN SALAD

Arugula, baby spinach and endive, with ruby grapefruit, roasted beets, shallots & toasted pistachios \$40/58/78

Please see our catering menu for our complete Salad Bowl Menu

SWEETS (all flourless!)

COCONUT MACAROONS

Chewy, crispy and delicious! Choose plain coconut, coconut with dark chocolate chips, or some of each! \$1.50 each

CHOCOLATE MACARONS

Smooth, chocolate ganache sandwiched between two crisp cocoa-almond cookies.
\$1.50/each

COCOA-ALMOND SPONGE CAKE

Light and chocolaty, moist and delicious!
6" round (serves 3-4) \$12
8" round (serves 6-8) \$18

CHOCOLATE TRUFFLE TORTE

A little goes a long way...dark chocolate ganache enrobed in dark chocolate and topped with dark chocolate shavings.
individual slice \$7.95
8" round (serves 8-10) \$48