Passover Mesibah

APRIL 12, 2017

HUMMUS MASABACHA
English peas, tehina, fermented harissa

“The seder plate”
Grilled baby romaine
Walnut date charoset
Marrow bone with fennel salad
Salt cod fritter
Haminado with celery salad

MATZOH BALL SOUP
Charred cippolini onion, carrot, green garlic

SPANISH MACKEREL
Beet horseradish, finger lime

CHOPPED LIVER
Toasted challah, pickled leek, caramelized onion

SLOW ROASTED BRISKET
Brisket kofte, chickpea pilaf, roasted peppers

ALMOND PAVLOVA
Meyer lemon curd, fresh berries

$54 per person

For reservations call 215-625-8800 after 12pm/noon