

FIRST NIGHT SEDER – ADATH ISRAEL – MONDAY, MARCH 25, 2013 – 8:00 PM

PASSOVER MENU

STARTERS

SEDER PLATE

Hard Boiled Eggs, Lettuce, Charoset, Bone Shank and Horseradish

GEFILTE FISH

Homemade Gefilte Fish served with Horseradish Sauce and Carrots

MATZO BALL SOUP

Matzo Ball served in Traditional Chicken Soup

SALADS

GREEN MIXED

Mixed greens tossed with cherry tomatoes, cucumbers, walnuts, mandarins and cranberries served with a balsamic vinaigrette dressing

BEETS

Beets with Fresh Herbs, Garlic and Lemon Juice

CHOPPED VEGETARIAN LIVER

Sautéed Mushrooms and Onions Mixed with Eggs and Walnuts

BABA-GHANOOSH

Smoked and slow roasted eggplants mixed with garlic, Mayonnaise and lemon juice, topped with olive oil and parsley

SPICY MATBOUHA

Slow roasted stewed tomatoes & bell peppers, seasoned with garlic and chili peppers, topped with parsley

POTATO SALAD

Diced potatoes tossed with mayonnaise, chopped red onions, celery and fresh dill, seasoned with salt and black pepper

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ENTREE

TRADITIONAL BRISKET

Baked with herbs and spices, served with mushroom wine gravy

STARCH

POTATO KUGEL

Shredded Potatoes and Onions Baked with Spices

SIDES

OVEN ROASTED ASPARAGUS

with garlic and slivered almonds

DESSERT

FRUIT SALAD

With seasonal fruits

PASSOVER CAKE