



SUNDAY EVENING  
SEPTEMBER 25TH, 6:30PM

## ROSH HASHANA DINNER

\$125 PP DINNER  
+ WINE PAIRING: \$65

FIRST  
COURSE

### APPLE & HONEY TASTING BOARD

*features assorted local apples to taste alongside honey pairings*

MINI ROUND HOUSE-MADE  
CHALLAH W/ APPLE BUTTER

### COLD SMOKED HAMACHI CRUDO

*Beet flowers, mint & chive oil,  
pomegranate vinaigrette, husk cherries*

SECOND  
COURSE

MAIN  
COURSE

### SMOKED 1/2 CHICKEN

*2 day brined and applewood smoked*

### BABY ROASTED CARROTS

*tahini, sesame crunch, pomegranate seeds, mint*

### ROASTED LEEK & POTATO KUGEL

*Gruyère, leek, potato, gremolata*

### PROFITEROLES

*cardamom craquelin, roasted apple vanilla bean custard*

DESSERT

EVENING OF SUNDAY, SEPTEMBER 25

ROSH HASHANA 2022  
EVENING OF MONDAY, SEPTEMBER 27