

CHEF INSPIRED

Rosh Hashanna Menu

A LA CARTE CHEF INSPIRED ROSH HASHANA OFFERING

ORDER DEADLINE SEPTEMBER 10, 2020

SOUP

- Puree of Celery Root and Apple (1L - \$9)

SALAD

- **Late Summer Quinoa Salad:** Red and White Quinoa tossed In a Cider Vinegar Dressing with Cherry Tomatoes, Roasted Sweet Potatoes, Bell Peppers, Dates, Fresh Mint and Arugula (\$5/pp)
- **Grilled Fennel Salad:** Grilled Fennel mixed with Arugula tossed in a Lemon Oil Vinaigrette topped with Roasted Pears, Cherry Tomatoes, Yellow Peppers and Pomegranate with Toasted Sunflower Seeds (\$5/pp)

ENTRÉE

- **Texas Slow Roasted Brisket:** Ely's Texas style slow Roasted Brisket in a Rich Honey Bourbon Demi (\$18/pp)
- **Sizzling Steak Skewers:** Tender pieces of Marinated Beef sewn on Bamboo Skewers with a rich Soy Demi Glaze (\$18/pp)
- **Chicken Supreme:** Pan Seared Chicken Supreme with a Blueberry and Pickled Ginger Glaze (\$15/pp)
- **Smoked Meat Ballantine:** Roasted Ballantine Chicken with Montreal Smoked Meat stuffing in a rich Chicken Demi (\$17.50/pp)
- **Stuffed Artichoke Salmon:** Atlantic Salmon stuffed with Artichoke and Pickled Lemon (\$15/pp)
- **Olive Crusted Salmon:** Kalamata crusted Salmon with a Honey Mushroom Beurre Blanc (\$15/pp)
- **Double Baked Squash:** Barley Risotto stuffing with Honey Mushrooms, Cauliflower, Roaster Garlic and Spinach with a Sweet Basil Tomato Sauce (\$15/pp)

Contact us 416.782.3231

www.ElysFineFoods.com



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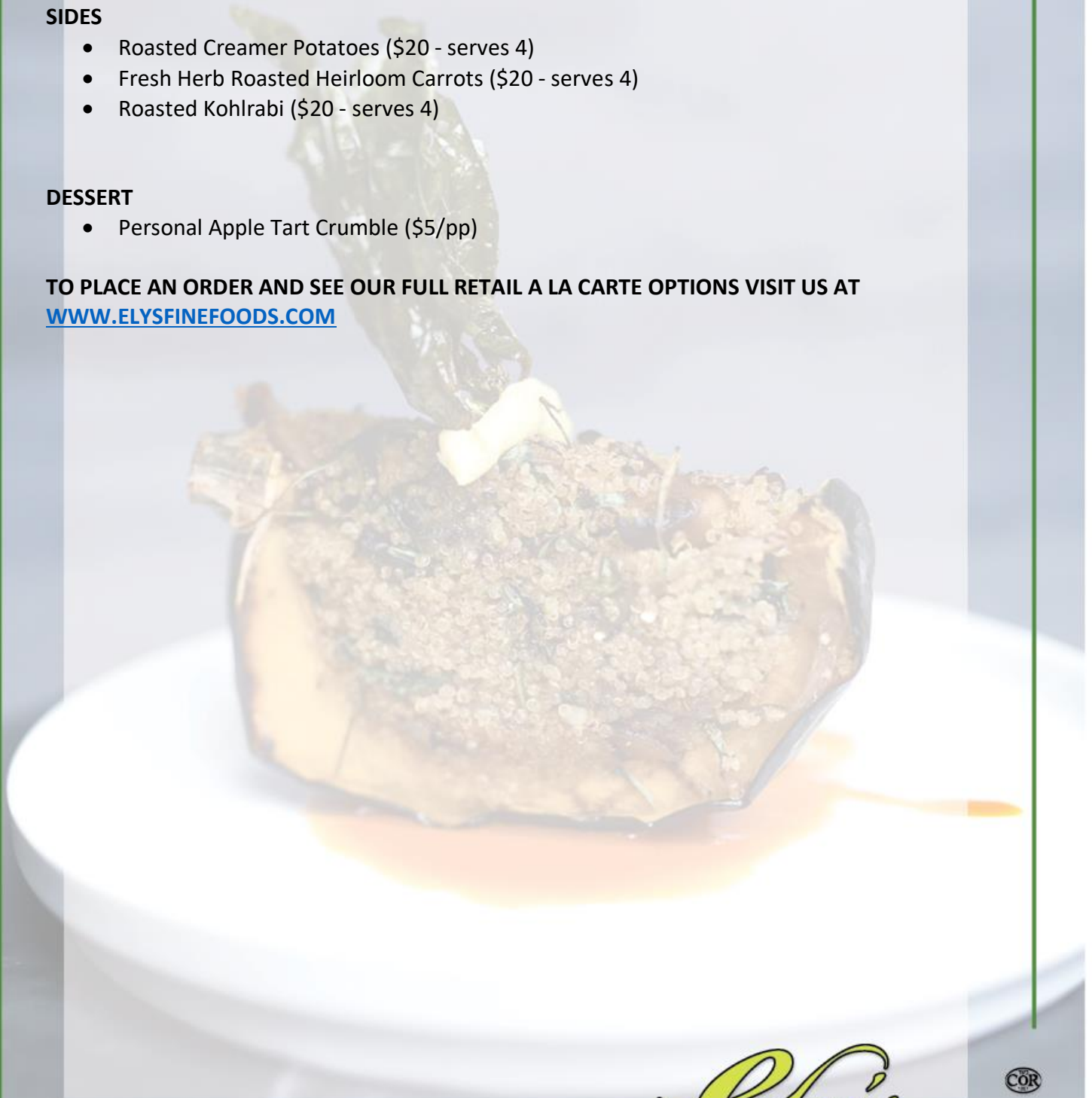
SIDES

- Roasted Creamer Potatoes (\$20 - serves 4)
- Fresh Herb Roasted Heirloom Carrots (\$20 - serves 4)
- Roasted Kohlrabi (\$20 - serves 4)

DESSERT

- Personal Apple Tart Crumble (\$5/pp)

TO PLACE AN ORDER AND SEE OUR FULL RETAIL A LA CARTE OPTIONS VISIT US AT
WWW.ELYSFINEFOODS.COM



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