



DAGON PASSOVER APRIL 22-23

PRICE FIXED -85

seder plate, choice of one appetizer, one entree and one dessert

SEDER PLATE - 15 per person

PARSLEY TABOULEH
SOFT BOILED FARM EGG
CHEF AARONS CHAROSET
CELERY LITTLE GEM SALAD
STUFFED LAMB SHANK BONE
MATZAH AND SEA SALT

APPETIZERS

MATZAH BALL SOUP 18.
triple reduced chicken stock, spring vegetables

FLASH FRIED CAULIFLOWER 19.
shishito peppers, olives, oregano,
lemon-feta aioli

HUMMUS 18.
green harissa,
tomato jam, flatbread

YELLOWFIN TUNA CRUDO 28.
arak, ginger, radish, pickled pearl onion
cilantro, avocado

ENTREES

STUFFED ZUCCHINI & PEPPERS 36.
red lentils, basmati rice, herbs, shakshuka sauce

EVERYTHING CRUSTED SALMON 38.
herb pilaf, greadine pickled onions

BRAISED DORADE "CHRAIME" 39.
moroccan style fish stew, charred cauliflower,
cucumber charmoula

CHICKEN SCHNITZEL 36.
potato puree, israeli salad, tahina

CRISPY ROASTED LAMB 45.
cucumbers, dates, walnuts, wild rice,
shawarma spice

POMEGRANTE GLAZED BRISKET 46.
horseradis potatoes

DESSERTS

TANGERINE -GINGER GLAZED POUND CAKE 16.

FLOURLESS CHOCOLATE CAKE 16.

BREADS

FLATBREAD 6.

KUBANEH 19.
served with labneh

LAVASH BAGEL 13.

MEZZE

Choice of: 3 at 31/ 6 at 51

JAPANESE EGGPLANT CONFIT 12.
roasted garlic, tomato jam, buttermilk, sabazi breadcrumb

SPICY FETA 12.
harissa bbq, smoked salt

SASSO CHICKEN LIVER MOUSSE 12.
mustard seeds, date syrup,
crispy shallots, baharat

MARINATED BEETS 12.
horseradish yogurt, chickpeas,
crispy beef tongue

MUHAMARRA 12.
spicy roasted pepper & almond dip

TAHINA 12.
lemon, garlic, sesame

SIDES

CRISPY ZAATAR POTATOES 11.

BLISTERED LONG HOT PEPPERS 11.

FLASH FRIED BRUSSEL SPROUTS 11.

...THE VOICE
OF PEACE...



Chef Partner Ari Bokovza