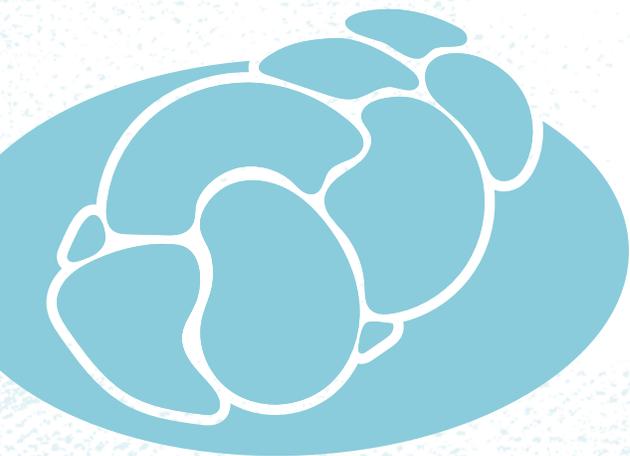

Rosh Hashanah Delivered



Enjoy a full Rosh Hashanah feast or choose from a selection of chef's creative sides, desserts and sauces.

Rosh Hashanah menu for 4-6 ppl - \$295

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| <p>Challah bread</p> <p>Gefilte Fish, red horseradish, romaine lettuce</p> <p>Chopped liver pate, pickled carrot, schmaltz</p> <p>Kale & apple tabbouleh, sumac onions, pomegranate</p> <p>Matzo ball soup, root vegetables, dill</p> <p>Zaatar roasted cauliflower, tahini, herb oil</p> | <p>Maple & orange braised carrots, cranberries & tarragon</p> <p>Braised onions stuffed with beef & rice, dried cherries</p> <p>Sweet & sour brisket with brisket gravy</p> <p>Apple upside down cake with salted vanilla whipped honey caramel or date cake with coconut & honey caramel sauce</p> |
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A La Carte

Appetizers

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| Gefilte Fish | \$16 pint |
| Chopped liver matzo crackers | \$18 pint |
| Matzo ball soup, root vegetables, dill | \$18 quart |
| Eggplant dip, pita bread | \$12 pint |
| Kale & apple tabbouleh, sumac onions, pomegranate | \$11 pint |
| Beet hummus & crudité | \$22 quart |
| Sweet & sour chicken and lamb meatballs | \$22 dozen |
| Beet salad, tahini, red onion | \$16 quart |
| Apple & pomegranate salad, toasted millet, wild arugula | \$16 quart |

Fish & Meat

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|---|----------------------|
| Braised brisket with brisket gravy | \$40 pound |
| Leg of lamb 9lb-11lb | \$260 |
| Whole rib of beef | \$420 |
| Heritage free range brined & roasted turkey 14-17lb | \$145 |
| Boneless roasted turkey breast 2.5-3lb | \$105 each |
| Sage and onion stuffed turkey leg roulades | \$30 |
| Poached halibut with fennel & potatoes | \$50 pound |
| Whole stewed seabass, Moroccan spices, tomato | \$120 serves 6-8 ppl |

Sides

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| Olive oil potato puree | \$14 pint |
| Stuffed sweet potato with maple & brown sugar | \$16 half dozen |
| Caramelized Brussels sprouts with roasted pear | \$16 pint |
| Orange glazed carrots with dried cranberries | \$12 1/2lb |
| Honey roasted parsnips with chestnuts & apple | \$16 pint |
| Zaatar roasted baby cauliflower, tahini, herb oil | \$14 half dozen |
| Braised onions stuffed with lamb, rice, dried cherries | \$45 half dozen |

Sauces

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| Brisket gravy | \$14 pint |
| Turkey gravy | \$14 pint |
| Apple sauce | \$12 pint |

Desserts (All cakes are suitable for 8-10 ppl)

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| Apple upside down cake with salted vanilla whipped honey caramel | \$28 |
| Date cake with coconut & honey caramel sauce | \$28 |
| Pastry wrapped stuffed apples, raisins, brown sugar, honey, pastry | \$12 each |
| Dulce de leche cheesecake | \$28 |
| Carrot cake | \$28 |

Please email orders@rainbowroom.com or call 212.632.5029 (Monday-Friday, 9am-5pm) to place your order. Orders must be received by Thursday, September 10.