



CHURCH & State

ROSH HASHANAH CELEBRATION

September 20th to 22nd 2017

MENU

Amuse-Bouche

challah toast, apple compote, honey

Appetizer

roasted beets, goat cheese, apple, frisee, honey

or

butternut squash, & carrot soup, crouton, chive

or

chicken liver mousse on crostini, mesclun salad, pomegranate, apple

Main Course

israeli couscous, roasted fall vegetables, mint, tomato confit

or

slow cooked salmon, du pyu lentils, carrot, pickled onion

or

braised brisket, mash potato, haricot vert, beef jus

Dessert

assortment of cookies