

# ABE FISHER

Chanukah  
December 13, 2017  
\$50

## **Smoked Trout Crudo**

radish salad, butter toasted rye, citrus

## **Potato Latkes**

house made sour cream  
Yemenite spiced apple sauce  
green tomato ketchup

## **Poulet Rouge Chicken**

parsnips and dried apricots  
oyster mushroom and black truffle kugel  
radicchio salad with raisins and pine nuts

## **Apple Cider Doughnuts**

vanilla whipped quark cheese

## **Chocolates by Eclat**

## **Chef Yehuda Sichel**

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.