

ABE FISHER



Passover 2019

58 per person | family style tasting menu
30 per person | the four wines of passover

matzo and spreads

house baked matzo · romaine hearts · house made tortilla chips

gefilte fish escabeche · chopped liver mousse
carrot and red fresno tsimis · borscht tartar
guacamole with gribines

xarello pétillant naturel cerro la barca, extremadura, spain nv

duck pozole

tomatillo, hominy, matzo ball, duck chicharrones

chardonnay recanati, galilee, israel 2017

lamb shank mole

fresh corn schmaltz tortilla, salsa verde,
radish charoset, health salad, fried jalapeños

cariñena bichi "no sapiens", baja california, mexico 2017

coconut rice pudding

canella, apples

fetească albă liliac & kracher, transylvania, romania, 2016

Chefs Yehuda Sichel and Mario Juarez
General Manager Yasmin Roberti
Beverage Director Steven McAllister

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