

ABE FISHER



↔ PHILADELPHIA ↔

Rosh Hashanah 5779

Sunday, September 9

Chef Yehuda Sichel

menu · 65 per person
beverage pairing · 30 per person

peach challah

honey and butter

ploughman churchyard cider

pastrami kampachi

peach mustard, sauerkraut

cinsault rosé, blackwater, western cape, south africa 2017

tomato and peach salad

burrata, otal basil, everything bagel breadcrumb

riesling, schlossgut diel, nahe, germany 2014

a5 waygu

manischewitz steak sauce, black trumpet mushrooms,
pickled peaches

zinfandel, easton, amador county, california 2014

poached chicken

rapini and onions, hot paprika, peach jus

grenache blanc, le plan des moines, cotes du rhone, france 2016

end of summer salad

berries, peach granita,
cinnamon schlag, graham cracker tuile

pedro ximenez, dandelion vineyards, south australia

*menu subject to change

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