



## Passover 2019

### Starters \$16

- Matzo Bowl Soup
- Soup of the day

### Salads

- Caesar Salad (Parmesan, Caesar dressing, romaine lettuce, matzah crumbled) .....\$20
- Niscoise (Mixed greens, boiled egg, fingerling potato, green beans, tataki tuna and honey mustard vinaigrette) .....\$24
- Asian Salmon Salad (Salmon 9oz with mixed greens, carrots, cucumber, red and green cabbage, red peppers, cashews, lemon grass vinaigrette, teriyaki and sesame) .....\$30
- Beet Salad (goat cheese, walnuts, orange, mint, red onions, Mediterranean dressing) .....\$22

### Appetizers

- Iceberg lettuce taco (lettuce wrap, spicy mayo, grilled Mahi with house salad) .....\$25
- Beet Carpaccio (thin sliced red beets, arugula, candied walnuts, goat cheese and truffle oil)...\$19
- Tostone (thin plantain with mozzarella, side guacamole, feta, pico de gallo & matbucha) .....\$35
- Grilled avocado, raw tuna, almonds, cucumber, radish, mango arugula and house salad .....\$28
- Sea bass bites (deep fried seabass with dynamite sauce and mixed greens) .....\$24
- Gefilte fish (horse radish sauce, pickled vegetables and beets) .....\$19
- Moroccan salmon balls .....\$22

### Pasta

- Baked Ziti (ricotta, marinara, Parmesan, garlic, shallots and parsley).....\$32
- Pomodoro (cherry tomato, garlic, shallots, fresh basil, and olive oil).....\$25
- Alfredo Pesto (cherry tomato, mushroom, chestnut, pesto and Parmesan).....\$28
- Fungi (wild mushroom mix, Alfredo, fresh garlic and shallots) .....\$32

### Pizza

- White Truffle (mozzarella, mushrooms, truffle oil, and garlic sauce) .....\$32
- Milano (fresh mozzarella, tomato sauce and basil).....\$28
- Brûléed Pear (alfredo sauce, ricotta, caramelized onions, pear, and balsamic reduction. Topped with fresh arugula .....\$32
- Aroma (spinach, artichoke, mushroom, caramelized onion, cream cheese, mozzarella, Parmesan and goat cheese.) .....\$35

## Sushi Appetizers

- Spicy tuna .....\$34
- Spicy Salmon Salad .....\$34
- Hamachi Jalapeño with ponzu sauce .....\$25
- Tuna tartar (Avocado, spicy tuna, crunchy onion, sweet shiitake with eel sauce) .....\$28
- Ceviche (cobia, leche de tigre, red onion, corn, garlic, tomato, avocado and cilantro.).....\$28

## Cucumber Rolls - \$28

- Kanizu (crab salad, avocado, masago, ponzu)
- Salmon Naruto (Salmon, avocado, masago, ponzu)
- Tuna Naruto (Salmon, avocado, masago, ponzu)
- Veggie Naruto (Avocado, carrots, shiitake, asparagus, spring mix)

## Sashimi - \$35

- Sampler (tuna, salmon, hamachi) 11pcs

## Tempura Roll (deep fried) -\$24

- Tiger Roll (Salmon, tuna, asparagus, crab, cream cheese.)
- JB Tempura (Salmon, asparagus, cream cheese.)

## California Tempura -\$24

- Crab, Avocado, cucumber

## Fish

- Grilled Salmon (fingerling potato, cherry tomato, spinach, red onion and black olives) .....\$45
- Sea bass with truffle mashed potato, seasonal vegetables .....\$70
- Fried Snapper with fingerling potato and house salad .....\$50
- Chefs Special- Smoked Snapper fried Yuka and house salad.....\$60
- Bronzino sautéed cherry tomato, black olives, mushrooms, garlic, basil, olive oil, balsamic vinaigrette, Matza.) .....\$55

## Dessert - \$22

- Cheesecake (peanut butter matzo streusel, blueberry jam, peanut brittle, whipped cream and sugared blueberries.
- Strawberry tart (double chocolate cookie crust, strawberry curd, meringue & fresh strawberries)
- Napoleon (Pastry cream, dark chocolate ganache, candied pecans and fresh fruits)
- Lemon Semi-freddo (mixed nut "trail mix" soil, orange/mint whipped cream, raspberry sauce and candied citrus peel.
- Chocolate tahini Mousse (toasted coconut, strawberry/pecan ganache, dulce de leche, fresh strawberries and whipped cream.)

