

Passover Dinner at Thyme

FOR THE TABLE

Traditional Seder Plate Chopped Liver

FIRST COURSE

Matzo Ball Soup

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Fuji Apple & Endive Salad

Cranberries, Toasted Walnuts, Cider Vinaigrette

ENTREES

Pan Seared Filet of Salmon

Roasted Vegetables Ratatouille, Tomato Basil Pesto Emulsion

Grilled Filet Mignon *add \$8

Crispy Potato Cake, Sautéed Spinach, Soy Red Wine Gastrique

Pan Roasted Chicken

Butternut Squash Apple Saute, Haricot Vert, Red Wine Reduction

Brisket of Beef

Yukon Gold Mashed Potato, Grilled Asparagus, Natural Jus

Long Island Duck Breast *add \$4

Caramelized Pear, Baby Spinach, Toasted Pinenuts, Cassis Demi-Glace

KIDS OPTIONS

Children's Brisket of Beef, Mashed Potatoes & French Beans or Matzo Chicken Fingers with French Fries

DESSERT

Flourless Chocolate Torte Lemon Sponge Cake, Strawberry Coulis & Cream Assorted Macaroons - for the table

Our food is made without flour, however THYME is not Kosher Adults \$59/Children under 10 yrs \$24

*Additional holiday accompaniments will be offered a la carte