

ROSH HASHANAH DINNER MENU

Passed Hors' d'oeuvres

Moroccan Cigars paired with green tahini

Arayes Israeli-style burger paired with amba aioli

Folklore's Franks puff pastry, smoked brisket, & hot dog paired with a honey mustard aioli

Chicken Lollipops seasoned with sesame & dates syrup

Butternut Squash Ravioli cooked in a vegan brown butter & sage sauce

42 Days Dry Aged Rib Eye Skewers red onion & rainbow peppers

Avocado Egg Rolls paired with wasabi aioli

Pulled Short Rib Bao Buns wild mushrooms & smokey creme

Starters

Apple & Honey Challah

Ima's Homemade Matzo Ball Soup

Baby Gem Salad apples, watermelon radishes, blood oranges, watercress, tossed in a creamy poppyseed vinaigrette

Entrée

Chicken Baklavah slow cooked with dry fruits

Moroccan Fish Balls snapper, cilantro, parsley, lemon zest

Cabernet Sauvignon Brisket slow cooked 24hrs with root veggies

Stuffed Peppers beef, lamb, onions, & quinoa

Sides

Folklore's Persian Rice

Roasted Farmers Market Organic Veg Board

Charred Cauliflower & Pomegranates

Cauliflower Gnocchi

Desserts

Apple & Raw Honey Crumble coconut crust & pistachio dust

Pear & Filo Roulade topped with sweet almonds & lemon

FOLKLORE
CULINARY

