

CELEBRATING *The* HIGH HOLIDAYS

Rosh Hashanah

SEPTEMBER 19

THE HARVEST

BRISKET WITH FALL FRUITS

braised brisket simmered with apples, apricots, dried cranberries and dried plums

DATE AND HONEY GLAZED BREAST OF CHICKEN

farm raised breast of chicken marinated in honey with chopped dates

ACORN SQUASH WITH POMEGRANATE AND KALE TABBOULEH

individual acorn squash stuffed with kale, bulgar wheat, pomegranate seeds, toasted almonds and pearl onions, tahini sauce

POTATO PANCAKES

shredded potatoes seasoned with onion and chives, sautéed until golden

ROASTED BEET SALAD WITH BELLWETHER FARMS GOAT CHEESE

with toasted hazelnuts and a kumquat vinaigrette

LEMON BUTTERMILK POPPYSEED CAKE

lemon scented buttermilk sponge and French lemon buttercream

\$49.00 per person

Orders for Rosh Hashanah must be placed by September 14

Orders for Yom Kippur must be placed by September 22

TRADITIONS!

GRANDMA'S BRISKET

traditional braised beef brisket with roasted root vegetables in a rich beef sauce

ROASTED GINGER CHICKEN

roasted whole pieces of farm raised chicken in a ginger glaze

CARROT TZIMMES

sliced carrots with orange juice, brown sugar and raisins

NOODLE KUGEL

noodle casserole baked with cinnamon and raisins

HEIRLOOM APPLE SALAD

green Mutsu, red Cameo and Russian yellow apples tossed with dates, dry black mission figs and almonds, apple cider vinaigrette

DARK CHOCOLATE CHEESECAKE

graham cracker crust filled with a creamy cheesecake infused with fresh oranges topped with a dark chocolate glaze and candied oranges drizzled with a vanilla sauce

RUGELACH

assorted traditional pastries with fruit preserves, cinnamon and nut fillings

\$45.00 per person

THE 5781

POMEGRANATE SALMON

grilled Atlantic Salmon with sumac and seared lemons

ZA'ATAR ROASTED CHICKEN BREAST

roasted whole pieces of farm raised chicken with tahini sauce

FARRO SALAD

*with fennel, golden raisins and radicchio, in a
lemon-honey vinaigrette*

CARROT AND APPLE SLAW

*shredded cabbage and apples in a tangy apple cider poppy
seed dressing*

SEARED RADICCHIO

with roasted beets and pomegranate seeds

TRADITIONAL HONEY CAKE

with an orange glaze

\$40.00 per person

Yom Kippur

SEPTEMBER 28

BREAKING THE FAST

SMOKED FISH PLATTER

*Norwegian salmon and white fish served with assorted bagels,
plain and vegetable cream cheese, sweet red onions, capers and
vine ripened tomatoes*

EGG SALAD AND TUNA SALAD

*accompanied by platters of lettuce, tomato, onions and capers,
with rye bread, pumpkinnickel and rolls*

BUTTERNUT SQUASH TART

*rich pastry with brown sugar, sautéed butternut squash, topped
with orange zest and served with nutmeg crème fraîche and
orange liqueur*

GRILLED ASPARAGUS

with citrus vinaigrette and crumbled chevre

TRADITIONAL CHOCOLATE BABKA

\$39.00 per person

NEW YEAR'S BRUNCH

GRILLED SIDE OF NORWEGIAN SALMON

*with a cucumber-dill salad, frizzled leeks and honey-gingered
baby carrots served with sauce verte*

BRUSSELS SPROUT SLAW

with mustard dressing and maple-glazed pecans

SPINACH NOODLE KUGEL

egg noodles baked with spinach and onions

ROASTED CAULIFLOWER WITH HONEY-GLAZED CRANBERRIES

with a balsamic vinaigrette

FRUIT CRISP

apples, pears, cherries and figs topped with toasted almonds

\$36.00 per person

*All package menu items may be ordered a la
carte. Call for pricing and minimums.*

A LA CARTE

TRADITIONAL CHALLAH AND HONEY

\$16.00 serves 10

RAISIN CHALLAH AND HONEY

\$18.00 serves 10

APPLES AND HONEY

\$10.00 serves 10

MATZAH BALL SOUP

\$39.00 per ½ gallon

Serves 8 with 24 matzah balls

Closely following the Center for
Disease Control and local jurisdiction
guidelines, Windows is always
operating with our employees and
your safety in mind - including
contactless deliveries.