

THE

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FEAST

NEW YORK STYLE JEWISH BRISKET

Slow-cooked with carrots, onions, and a splash of wine. Sliced and served with plenty of gravy. Like bubbe used to make. No, not that bubbe, the other one. 14 per person

MATZO BALL SOUP

With two matzo balls. 15/quart

GEFILTE FISH

6 per person

CHOPPED LIVER

6 per person

HAROSET

15/pint

MASHED POTATOES

6 per person

SWEETS

BETTE NOIR

Flourless Chocolate Cake with White Chocolate Ganache and Raspberry Couli. Serves 8. 38

COCONUT MACAROONS 6 for 12

CHOCOLATE MATZOH

Egg matzoh in Belgian chocolate. 29/lb

Pieb-up fime

WEDNESDAY, APRIL 5th

*Orders must be placed by Saturday, April 1st at 3 pm.

| TODAY'S DATE: | |
|---------------|--|
| NAME: | |
| PHONE: | |
| EMAIL: | |