

SHEVA BRACHOS

ON THE TABLE

Rolls

These freshly baked rolls are the perfect opener to the meal. Soft on the inside with a slightly crisp crust, they set the stage for the culinary journey ahead.

Warm Soup - to be passed

A comforting and hearty choice, the warm soup serves as a delightful bridge between the rolls and the main course. It's a communal experience, encouraging guests to share and enjoy the soup as it's passed around, fostering a sense of togetherness.



SALAD

Spinach Salad with Vinaigrette

A refreshing and nutritious starter, this spinach salad is dressed in a light vinaigrette. Served at each seat, it provides a personal touch to the dining experience, offering a crisp, tangy contrast to the warmer elements of the meal.



MAIN COURSE

Salmon Skewers (2) with Mango Salsa

The star of the show, these salmon skewers are perfectly grilled to retain their moisture and flavor. Paired with a vibrant mango salsa, the dish offers a delightful mix of savory and sweet, with a hint of spice that tantalizes the palate.



MAIN COURSE

Couscous

A fluffy and light accompaniment, couscous provides a subtle, nutty base that complements the bold flavors of the salmon and mango salsa. It's a versatile side that brings balance to the main course.

Grilled Vegetables

A medley of seasonal vegetables, grilled to perfection. This side dish adds color, texture, and a smoky flavor to the meal, ensuring a well-rounded and nutritious main course.



DESSERTS

Decadent Chocolate Cake with Vanilla Ice Cream

The perfect finale to the meal, this dessert combines the rich intensity of chocolate cake with the cool, creamy sweetness of vanilla ice cream. It's a classic pairing that's sure to satisfy any sweet tooth.

BEVERAGES

Iced Water

Fresh and cool, ice water is available throughout the meal to cleanse the palate and stay hydrated.



Coffee and Tea

A selection of coffee and tea provides a warming, comforting end to the meal, allowing guests to linger at the table and enjoy conversation.

