



# Rosh Hashanah 2022

From Honey & Apples to Brisket to Tsimmes  
to Challah to Honey Cake Come Celebrate With Us

**By Reservation Only Seating is Limited**

4 Course Holiday Dinner  
Monday Sept 26th & Tuesday Sept 27th  
Seatings at 5:30 and 7:00

**\$35 pp**

## For The Table

**Raisin Challah—day Challah • Matzo Ball Soup • HoneyCrisp Apples**

Honey Drizzled Sliced Honeycrisp Apples | Dried Cherries | Toasted Walnuts | Crumbled Goat Cheese  
Honey Cake Croutons | Local Artisan Greens | Baby Spinach | Red Onion | A Pear and Ginger Dressing

## Entree Selection

### Braised Brisket of Beef

Slow-Cooked Until Fall Apart Tender,  
Hand Carved and Served Au Jus w/ Potato  
Pancakes, Chunky Applesauce,  
Sweet Potato Tsimmes w/ Apricots and Prunes  
and a Fresh Vegetable Medley

### Roasted Half Chicken

Lemon & Herb Rubbed | Potato Pancakes  
& Chunky Applesauce | Sweet Potato Tsimmes  
w/ Apricots & Prune | Fresh Vegetable Medley

## Sweet Endings

### Rosh Hashanah Honey Cake

Our Signature Honey Cake Freshly Baked  
Once a Year For Rosh Hashanah,  
Topped w/ Whipped Cream  
& Toasted Almonds

### Chocolate Lovin' Spoonful Cake

A giant mouthful of chocolate pudding  
between two layers of dark,  
moist chocolate cake

**GOOD DRINKS** *with* **THE FRIENDS**  
*and Family*

**RING IN THE  
NEW YEAR**

### Pomegranate Sangria

Kosher Wine, Pomegranate Juice,  
Apples, Grapes, Citrus & Berries,  
A Touch of Honey, a Splash of Sprite

**\$25 Pitchers  
\$7 Glasses**

## Little Dillers Holiday Supper

Mini Brisket Sliders or Chicken Nuggets | Apple Juice & Holiday Treat