

Freedman's

ROSH HASHANAH MENU

**AVAILABLE FOR PRE-ORDER PICK UP &
AT THE RESTAURANT ON SUNDAY THE 29TH**

COAL FIRED TZIMMES \$16

Japanese Sweet Potato, Heirloom Carrots, Garnet Yams,
Golden Raisins, Brown Butter, Cider and Roasted Peanut Glaze

SALT BAKED RUTABEGA & CAVIAR \$28 (IN HOUSE ONLY)

Rutabega, Koji Crème Fraiche, Osetra Caviar, Buckwheat Cracker

BLACK COD GEFILTE TERRINE \$16

Golden Beet Sauce, Horseradish

POTATO AND TRUFFLE GALETTE (SERVES 6) \$27

BLACK PEPPER AND APPLE KUGEL (SERVES 4) \$22

Black Pepper, Apple, Cinnamon, Honey, Thyme, Whole Wheat Noodles

KASHA VARNISHKES \$18

Fresh Pasta, Buckwheat, Matsutake Mushrooms, Pine, Sherry

WHOLE ROASTED HEAD OF BROCCOLI \$14

Caper Salsa Verde, Candied Pistachio

ROASTED FREE RANGE ½ CHICKEN \$30

Braised Turnips, Rutabega Puree, Pomegranate

GLAZED BRISKET \$105

Freedman's Brisket with Bone Marrow & Rye Toast

CHALLAH APPLE AND CINNAMON BREAD PUDDING, HONEY GLAZE \$30 (SERVES 6)

BLACK SESAME RUGELACH \$7

WALNUT AND HONEY RUGELACH \$7

CLASSIC CHALLAH \$13

SWEET CHALLAH \$14