

High Holidays menu

PRE-ORDER NOW for **Rosh Hashanah** and **Yom Kippur**

High Holiday Traditions

Round Challah **DF V**

Round loaves represent the cyclical nature of the years. Rich with extra virgin olive oil and honey.

\$8.75 plain \$8.95 raisin

Matzoh Ball Soup **DF**

A comforting chicken broth with matzoh balls made with schmaltz — just like grandma's.

\$16 quart with 4 matzoh balls (serves 2-3)

Extra Matzoh Balls **DF**

\$1.50 for 2 \$3 for 4 \$4.50 for 6

Scott's Famous Chopped Liver **DF GF**

This rich and rustic recipe comes from Executive Chef Scott Miller's great grandmother.

\$9 1/2 pint (serves 3-4) \$18 pint (6-8)

Entrées

Grilled Salmon with Preserved Lemon & Herb Yogurt Sauce **GF**

Salmon fillet marinated in lemon and capers. Served with a bright and creamy sauce.

\$17.95 each (serves 1) \$53.85 for 3 \$107.70 for 6

Chicken with Honey, Saffron & Almonds **DF GF**

AVAILABLE ROSH HASHANAH

Wednesday, Sept. 13 – Sunday, Sept. 17

Tender chicken thighs braised in a tomato and white wine sauce fragrant with saffron and warm spices.

\$18.95 1 lb (serves 2)

\$37.90 2 lb (3-5)

Meema's Noodle Kugel **V**

We add a double dose of sour cream and pineapple to our sweet noodle casserole.

\$7.50 small (serves 1-2)

\$15 large (3-4)

\$37.50 extra large (12-14)

Savory Vegetable Kugel **DF GF V**

A flavorful casserole of finely shredded potatoes, carrots and zucchini baked until golden brown.

\$8 small (serves 1-2)

\$16 large (3-4)

\$40 extra large (12-14)

Tzimmes **DF GF V**

Sweet potatoes, carrots and prunes slow-cooked with honey, orange juice and a hint of ginger.

\$7 pint (serves 2-3)

\$14 quart (4-6)

Chicken Marbella **DF**

AVAILABLE YOM KIPPUR

Saturday, Sept. 23 – Monday, Sept. 25

This classic recipe adapted from *The Silver Palate Cookbook* features savory braised chicken with prunes, green olives and capers.

\$18.95 1 lb (serves 2)

\$37.90 2 lb (3-5)



Dips & Spreads

Smoked Salmon Spread **GF**

A classic cream cheese base with house-smoked salmon, capers and lemon zest.

\$9.95 1/2 pint (serves 4-6)

Baba Ganoush **DF GF vegan**

Smoky dip made with charred eggplant, tahini, lemon juice and garlic.

\$8.95 1/2 pint (serves 4-6)

Sides & Salads

Basmati & Garbanzo Pilaf with Apricots & Pistachios **DF GF vegan**

Seasoned with aromatic spices, fresh herbs and orange zest.

\$9 pint (serves 3-4) \$18 quart (6-8)

Couscous with Crispy Shallots & Herbs **DF vegan**

Fluffy couscous garnished with fried shallots and parsley.

\$7 pint (serves 3-4) \$14 quart (6-8)

Broccoli with Lemon **DF GF vegan**

Sautéed with garlic, red pepper flakes and lemon zest.

\$12.50 1 lb (serves 3-4) \$25 2 lb (6-8)

Harissa & Maple Roasted Carrots **DF GF vegan**

Sweet, savory and delicately spiced.

\$8 pint (serves 2-3) \$16 quart (4-6)

Bocconcini, Sungold Tomatoes & Persian Cucumbers **GF V**

Salad with petite mozzarella balls, fresh basil and citrus dressing.

\$12 pint (serves 3-4) \$24 quart (6-8)

Little Gems Salad with Apples, Roasted Beets & Walnuts **GF V**

With blue cheese and Moscatel vinaigrette.

\$24.95 each (serves 4)

Desserts

Apple Strudel **V**

Cinnamon-spiced apples, golden raisins and almonds rolled in layers of buttery phyllo dough.

\$28.95 each (serves 8-10)

Spiced Honey Cake **DF V**

An 8-inch cake with warm spices and accents of orange, coffee and brandy.

\$19.95 each (serves 8-10)

Rugelach **V**

Our delicious fillings rolled in tender sour cream pastry. Choose from chocolate, apricot or an assortment of six of each.

\$18.95 box of 12

Brown Butter Almond Torte **GF V**

Rustic 9-inch cake with a sweet, nutty aroma. Topped with sliced almonds.

\$30 each (serves 6-8)

PRE-ORDER DEADLINES

ROSH HASHANAH Order by noon, Tuesday, Sept. 12 for pickup Wednesday, Sept. 13 – Sunday, Sept. 17.

YOM KIPPUR Order by noon, Friday, Sept. 22 for pickup Saturday, Sept. 23 – Monday, Sept. 25.

Some items have limited availability. Pickup time slots fill up early.

PLACE PRE-ORDERS

ONLINE
shop.rockridgemarkethall.com

PHONE
(510) 250-6001

Pickup instructions will be sent via email.

Menu items available in store, while supplies last, during the holiday dates listed.