

market hall **FOODS**

5655 College Avenue, Oakland (510) 250-6005

Chanukah Menu 2024 – Ingredients

Dietary Info: DF (Dairy Free), GF (Gluten Free), V (Vegetarian), Vegan

Traditional Bites:

Potato Latkes *DF, V*

Potatoes, onions, eggs, flour, salt, pepper, canola oil.

Perfect Applesauce *GF, Vegan*

Apples, apple juice, lemon, cinnamon sticks, salt.

Scott's Famous Chopped Liver *DF, GF*

Chicken liver, onions, chicken fat, eggs, white wine, salt, white pepper.

Matzoh Ball Soup *DF*

Chicken stock, eggs, matzo meal, chicken fat, soda water, onion powder, salt, nutmeg, ginger, white pepper, paprika, parsley.

Braided Challah — Plain & Raisin *DF, V*

Plain: Flour, extra virgin olive oil, honey, egg yolks, yeast, salt.

Raisin: Flour, extra virgin olive oil, honey, egg yolks, yeast, raisins, salt.

Meema's Noodle Kugel *V*

Egg noodles (gluten), butter, sugar, milk, eggs, salt, sour cream, cottage cheese, pineapple.

Vegetable Kugel *DF, GF, V*

Russet potatoes, grapeseed & extra virgin olive oil, onion, garlic, paprika, leeks, butternut squash, carrots, zucchini, eggs, parsley, salt, pepper.

Main Courses:

Chicken with Preserved Lemons & Olives *DF*

Chicken thigh meat, onion, chicken stock, white wine, grapeseed & extra virgin olive oil, garlic, green olives, preserved lemons, ginger powder, coriander, pimentón, turmeric, cayenne, cumin, flour, salt, pepper, cilantro.

Chickpea & Butternut Squash Tagine *DF, GF, Vegan*

Chickpeas, butternut squash, green beans, tomatoes, preserved lemons, vegetable stock, cauliflower, red bell peppers, cilantro, grapeseed and extra virgin olive oil, garlic, onion, saffron, ground ginger, paprika, coriander, cumin, cayenne, cinnamon, salt.

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

Salmon, lemon, extra virgin olive oil, oregano, white wine, garlic, caper, cilantro, salt, pepper.
Sauce: Yogurt, extra virgin olive oil, preserved lemons, chive, salt.

Sides:

Broccolini with Lemon *DF, GF, Vegan*

Broccolini, chile flakes, garlic, lemon zest, extra virgin olive oil, grapeseed oil, salt.

Couscous with Crispy Shallots *DF, Vegan*

Couscous, shallots, parsley, grapeseed and extra virgin olive oil, salt, pepper.

Wild Mushroom Rice Pilaf *GF, V*

Mushrooms (white and brown beech, maitake, king oyster, shiitake), butter, shallots, thyme, garlic, basmati rice, sherry wine, vegetable stock, salt, pepper.

Sous Chef in Your Kitchen:

Housemade Crème Fraîche *GF, V*

Cream, sour cream.

Chicken Stock / Chicken Demi Glace *DF, GF*

Chicken bones, leeks, carrots, celery, onion, garlic, bay leaves, black pepper, clove, thyme, parsley, oregano.

Vegetable Stock / Vegetable Demi Glace *DF, GF, Vegan*

Carrots, celery, onion, mushrooms, leeks, potatoes, bay leaves, thyme, parsley, white pepper, tomatoes, extra virgin olive oil.

Beef Stock *DF, GF*

Beef bones, leeks, carrots, celery, onions, garlic, tomatoes, tomato paste, bay leaves, black peppercorn, parsley, thyme, sage, oregano, red wine. Dairy-free, gluten-free.

Mushroom Stock *DF, GF, Vegan*

Water, onions, leeks, garlic, dried mushrooms, black pepper, cremini mushrooms, carrots, parsley, sage, thyme, bay leaves.

Lamb Demi Glace *DF, GF*

Lamb bones, leeks, carrots, celery, onions, garlic, tomato, bay leaves, black pepper, clove, thyme, parsley, sage, oregano, red wine.

Veal Demi Glace *DF, GF*

Veal bones, leeks, carrots, celery, onions, garlic, tomato, bay leaves, black pepper, clove, thyme, parsley, sage, oregano, red wine.

Desserts:

Rugelach *V*

Pastry: flour, butter, sour cream, salt. Chocolate filling: cream cheese, chocolate, sugar, cinnamon. Apricot filling: Apricot, pectin, sugar

Holiday Sugar Cookies *V*

Butter, sugar, eggs, vanilla, baking powder, salt, flour, assorted colored sugars.

Orange Olive Oil Loaf *V*

Sugar, flour, milk, extra virgin olive oil, eggs, baking powder, baking soda, orange, salt.

Chocolate Hazelnut Torte *GF, V*

Chocolate, butter, sugar, eggs, hazelnuts, tapioca flour, cornstarch, salt, cream of tartar.