

Passover To Go Menu



Hors d'oeuvres

Smoked salmon roulade
Leek fritters
Deviled eggs, champagne vinaigrette
Spinach potato nest bites
Potato pancakes with vanilla bean applesauce and sour cream
Gravlax with beet tartare and black pepper crème fraiche

Starters

Classic Matzoh ball soup
Tricolor Matzo ball soup
Spinach, tomato, turmeric matzo balls

Cherry tomato salad

Heirloom cherry tomato-cucumber salad, herbs, green onion, mint, lemon vinaigrette

Camille's green goddess salad

Little gem, haricot verts, egg, feta, heirloom tomato, house green goddess dressing

Beet salad

Red and golden beets, radicchio, butter lettuce, cara cara orange, goat cheese, toasted hazelnuts, citrus vinaigrette

Butter lettuce salad

Parmesan crioutons, cracked almonds, tarragon, creamy parmesan dressing

Main

Slow braised brisket
Port braised short ribs
Dried apricot-currant chicken
Rack of lamb, rosemary, thyme
Roasted salmon with lemon marmelata
Roast turkey breast
Passover chicken schnitzel, lemon herb butter sauce

Sides

Wild mushroom-leek kugel
Cauliflower leek kugel, almond herb crust
Brussels sprouts, toasted almonds
Artichokes with parsley sauce
Chard with garlic and lemon
Grilled asparagus, sauce gribiche
Roasted carrots with garlic and butter
Creamy mashed potatoes 18/#
(2 pound minimum)
Colcannon mashed potatoes with savoy cabbage 18/#
(2 pound minimum)
Roasted spring vegetable medley 18/#
(2 pound minimum)

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Condiments

Horseradish crème fraiche

Rhubarb chutney

Pistachio-dried fruit charoset

Apple walnut charoset

Desserts

Chocolate dipped coconut macaroons

Camille's flourless chocolate-almond cake

Dark chocolate pots de crème, orange polenta
madeleines

Camille's flourless orange-almond cake with
crème fraiche, orange compote

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