



Shana Tova o'mi'tuka! (Have a good and sweet New Year!)

Thank you for joining our family for Rosh Hashanah. From our table to yours, and our family to yours, this year, we invite you to join us and celebrate the deliciousness of local, seasonal, non-traditional takes on tradition. We are so excited for you to be among the first to join us on our culinary journey into the new year!

Toda rabbah,
The JewFro Family

ROSH HASHANAH DINNER PACKAGES

DINNER FOR 2 (+50 FOR ADDTL PERSON)	100
<i>Includes 1 starter, 1 entrée and 1 dessert</i>	
DINNER FOR 4 (+45 FOR ADDTL PERSON)	190
<i>Includes 2 starters, 2 entrées and 1 dessert</i>	
DINNER FOR 10	465
<i>Includes 3 starters, 3 entrées and 2 desserts</i>	

ROSH HASHANAH MUST HAVES

(INCLUDED WITH EVERY MEAL)

PRI-CHADASH (NEW FRUIT)

RAISIN CHALLAH

Served with local Virginia apple butter and Mitmita hot honey

STARTERS

POMEGRANATE ARUGULA SALAD

Arugula, pomegranate, panko crusted goat cheese, pickled red onions, candied walnuts, date vinaigrette

STUFFED MATZO BALL SOUP

Duck and chicken broth with root vegetables and pumpkin stuffed matzo balls

STUFFED CABBAGE

Ground beef, rice, aromatics, charred tomato concasse with labneh

PUMPKIN BUREKAS

Pumpkin, goat cheese, puff pastry

ENTRÉES

BRAISED LAMB SHANK

Za'atar braised lamb shank, Cous Cous" tzimmes" stuffed gourd, rehydrated currant & chickpea tzimmes

HARISSA ROASTED CHICKEN

Harissa butter and tabil chicken, burnt lemon-pomegranate au jus, apple chakalaka, za'atar rpasted fingering potatoes

NORTH AFRICAN SPICED MANISCHEWITZ BRAISED SHORT RIB

Niter berbere cauliflower mash, za'atar roasted carrots

MOROCCAN FISH HEAD STEW

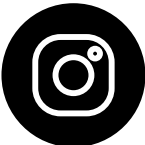
Cod cheek stew, chickpeas, tomatoes, peppers, olives

****PLEASE INQUIRE FOR VEGETARIAN / VEGAN ENTRÉES**

DESSERTS

- PISTACHIO HONEY CAKE
- CHOCOLATE CARDAMOM CAKE
- CARAMEL APPLE TURNOVERS

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