

Shabbat Dinner To-Go # 2

Pick up at Congregation Kneseth Israel kitchen
Thursday, February 9, 5pm – 8pm
or Friday, February 10, 9am – 4pm



Challah by Ilanit Ever

Salmon couscous volcano

Salad of charcoal grilled Atlantic salmon in a lemon-olive oil vinaigrette with Israeli couscous, scallions, cilantro, watercress and tomato wedges

Recipe by Leslie Brown Beal



Cumin and lemon scented chickpea puree

Soup of freshly prepared chickpeas pureed in their broth, accented with cumin and lemon juice, topped with drizzled extra virgin olive oil, toasted pine nuts and grey sea salt

Choice of entrees

Poulet aux olives



Chicken braised with saffron, white wine, tomatoes, caramelized onions and green olives, garnished with sliced lemon and cilantro..... \$18 per serving

Agneau aux dattes

Middle eastern spiced lamb braised with caramelized onions and dates, garnished with sesame seeds and toasted walnuts..... \$20 per serving

Poisson agridulce



Fresh wild caught white fish baked with raisins, pine nuts, tomatoes, caramelized onion and a touch of honey and vinegar, served at room temperature.....\$22 per serving

Dessert by Leah Pritchep



To place an order, please contact

David Cohen at cell # 917-301-0430 or e-mail djc73pi@yahoo.com

Order deadline Sunday February 5th

Checks to be made payable to Congregation Kneseth Israel, and mail to David Cohen, 1121 August Drive, Annapolis, MD 21403