



BLOSSOM BY LA PLAZA

MEZZE APPETIZERS

Individual Lentil Sambusa
Trio of Mediterranean Salads:
Hummus with basil and Jerusalem Tehina,
Mixed Olive Tapenade, Ajvar salad
Assorted bread crostini and zaatar pitas

ENTRÉE SALAD

Bulgur Salad: with cucumbers, red peppers,
chickpeas, lemon and dill topped with
Salmon gravlax, served in a Mason Jar

MAIN COURSE

Braised Beef Medallion a la Calabrese, with Tarfuti and
Cardoncelli Mushrooms, Fresh Herb Mash, Roasted
Fennel, Asparagus, Smoked Garlic & Thyme butter
or
Pan Seared Chilean Seabass, celery root puree,
grilled asparagus and artichokes, lemon-caper sauce

DESSERT

Soft Double chocolate brownies cake topped
with shredded halva and pomegranate seeds served
with vanilla coulis

WINE

Organic Kosher Mitzvah
White or Red Wine