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**PASSOVER**

*It's not the Holidays without Eli's*

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# PASSOVER

## THE FAMILY FESTIVAL

People often tell me that Passover is their favorite holiday and I have to agree, because it's all about two things I love: family and food.

We always start with chopped liver made with my mother's not-so-secret recipe, served on—something new and much loved—my housemade Sourdough Matzoh. My wife sets a beautiful table with pots of fresh parsley from the greenhouses down the center. It's such a great moment when I look around our table and know that for generations, families like ours have been telling the story of the Exodus, singing holiday songs, drinking wonderful wines and eating the traditional foods, often from family recipes passed down through the generations.

That's what makes Passover so special for me.

From my family to yours, a healthy and delicious holiday!

*Eli Zabar*



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# TRADITIONS



- a **Eli's Seder Plate**  
With hard-boiled egg, shankbone, horseradish, haroset and parsley bouquet
- b **Eli's Handmade Sourdough Matzoh**  
Say goodbye to cardboard matzoh. Ours is crisp and flavorful
- c **Shmurah Matzoh**  
Made in Brooklyn under rabbinical supervision
- d **Housemade Horseradish**  
Freshly grated. White is slightly hotter than red, and both are full of flavor
- e **Parsley Pots**  
Eli's flat leaf Italian parsley plants come in 4" terra cotta pots. Organic and rooftop grown. This traditional part of the Seder Plate makes a wonderful, edible replacement for flowers on your holiday table





# STARTERS



a

**a. Chicken Soup with Matzoh Balls**  
Eli Zabar has been making and serving chicken soup for over 45 years and eating it for a lot longer. He knows a thing or two about how to make delicious chicken soup and feather-light matzoh balls

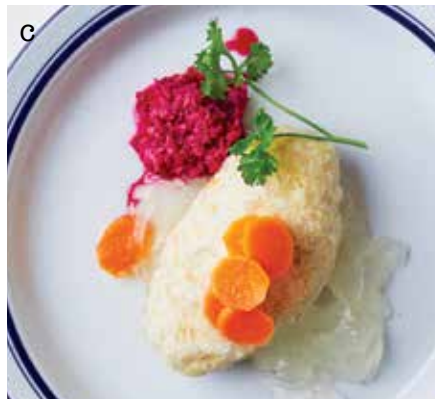
**b. Eli's Favorite Chunky Chopped Liver**  
Big pieces of chicken liver and lots of buttery golden onions

**c. Eli's Premium Gefilte Fish**  
A very savory gefilte fish made from Eli's mother's recipe

**d. Crudités**  
Raw vegetables and a dip are great for starters



b



c



d

# PASSOVER DINNER



a



b



c



d



e



f

**a. Whole Roasted Capon**  
When a turkey is too big and a chicken is too small, a capon is a delicious solution

**b. Poached Salmon**  
Simple and elegant, be sure to order your cucumber-dill sauce!

**c. Filet of Beef**  
We call this a crowd pleaser and love it served with our creamy, kicky horseradish sauce

**d. Horseradish Sauce**  
Just the right amount of "bite"

**e. Eli's Traditional Brisket with Gravy**  
Delicious all year round, eagerly anticipated at Passover

**f. Uncooked Oven-Ready Free-Range Turkey**  
An easy way to impress your family: effortlessly pull a perfect roasted bird out of your oven. Available in 2 sizes

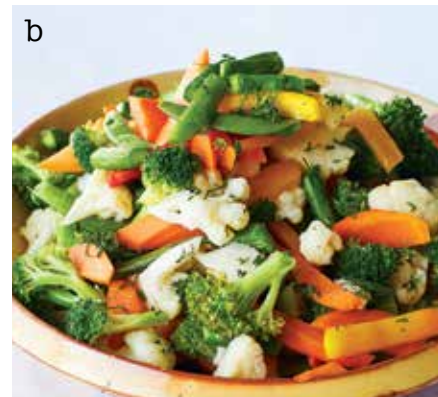
**g. Rolled Spit-Roasted Turkey Breast**  
The herbs give this moist, tender bird flavor. Hot or cold, it's a winner



g



# SEASONAL ACCOMPANIMENTS



- a **Potato or Spinach Kugel**  
Eli's recommendation: don't make a choice, have both
- b **Steamed Spring Vegetables with Dill**  
Fresh and crisp under a shower of dill
- c **Potato Pancakes**  
Soft-on-the-inside, crunchy-on-the-outside pancakes, delicious as a side
- d **Housemade Applesauce**  
We depend on naturally sweet Fall harvest apples so never any sugar in our applesauce
- e **Herb-Roasted Beets**  
If you like beets, we promise you will love these
- f **Steamed or Grilled Asparagus**  
Asparagus is a sure sign of spring

# BUTCHER SHOP



## PASSOVER IN ELI'S BUTCHER DEPARTMENT MEANS:

- First-cut Beef Brisket
- Filet of Beef (Tenderloin)
- Prime Rib Roast
- Leg of Lamb
- Frenched Rack of Lamb
- Aged Veal Rack
- Veal Breast (Brisket)
- Veal Shoulder Roast
- Boneless Loin of Veal
- Free-range Roasters
- Roasting Chickens
- Free-range Capons
- Free-range Turkeys
- Boneless Turkey Breast Roast (Plain or Seasoned)
- Soup Birds
- Flanken for Soup
- Chicken Livers
- Chicken Fat

### Passover is when Eli's Butcher Department shines

Traditions rule at Passover and whatever yours are, the experts in Eli's Butcher Department will make sure you have what you need to make a meal your grandmother would be proud of.

Brisket is king, and why not? Cooked at low temperatures for hours, you get a deliciously juicy and tender result without a lot of work. Nothing wrong with chicken, turkey or a capon either.

Marc Reyes, our master butcher, likes to say that leftovers are just as important as the dinner itself. You'll want enough for a sandwich of brisket on matzoh with horseradish. And that's just the start.

Call **Marc Reyes**, Master Butcher directly at **(212) 860-1340** to order your holiday meats.



# SWEETS & FRUIT



a

- a **French Macarons**  
Rich in taste but gluten-free, these are one of our most popular delicacies
- b **Passover Sweets Crate**  
Coconut & Almond Macarons, Brownies, Coconut Marshmallows, Sponge Cake & Meringue Kisses
- c **Coconut Marshmallows**  
Crispy toasted coconut on our housemade marshmallows
- d **Coconut Macarons**  
Plain or chocolate-dipped
- e **Fruit Salad**  
Perfect over sponge cake slices
- f **Almond Macarons**  
It's not Passover without these chewy classics. Plain or chocolate-dipped



b



c



d



e



f

# PASSOVER CAKES



a



b



c



d



e

- a **Sponge Cake Rolls**  
Almond flour sponge with raspberry jam & toasted almond; lemon curd & coconut; or buttercream & nuts
- b **Cheesecake**  
Dense, rich 9" cheesecake. Choose Classic or Marble, ribboned with swirls of deep, dark chocolate
- c **Chocolate-Glazed Orange Cake**  
Chocolate and orange: two flavors that go together like singing in the shower
- d **Chocolate Torte**  
European-style torte filled with rich chocolate buttercream
- e **Mile-High Lemon Meringue Cake**  
Lemon curd sandwiched between flourless sponge cake layers with an extravagant quantity of meringue icing





# THE FLOWER SHOP

It's spring! Colors and more colors, blooms and more blooms. Tablescape, centerpieces, bouquets to gift and single stems to admire. It's all here at the Flower Shop at Eli's and it's hard to resist this season. (Don't try.) Let Sarah and her Flower Power Team make your horticultural dreams come true.

Call **Sarah Wright**, Master Resident Florist directly at **(212) 717-8100 ext. 1** to order your holiday arrangements.



# THE WINE SHOP

This Passover we invite you to discover the beautiful terroirs of Israel. From the Negev to the Golan Heights, Galilee to the Judean Hills, each area offers wines with remarkable character. At Eli's List we are proud to present kosher wines that are honestly crafted, expressive, interesting and above all, delightful companions for food.

**Germán Calle**, our Sommelier

**ELI'S LIST** [elislist.com](http://elislist.com)

For our current inventory visit us online at [www.elislist.com](http://www.elislist.com), give us a call at **(212) 717-1999** or drop by in person.



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# PASSOVER GIFT BASKETS



## PASSOVER GIFT BASKET

When friends or family are absent from your Seder table let them know you are thinking of them by sending a basket of holiday traditions—moist coconut macarons, Eli’s housemade sourdough matzoh, sponge cake and Passover brownies.

GB95 | PASSOVER GIFT BASKET • \$150.00

GB96 | DELUXE PASSOVER GIFT BASKET  
\$250.00

## FRUIT BASKETS

When you want to send a traditional fruit basket, Eli’s is a great place to start. The fruit department at Eli’s is probably the best in New York. Seriously committed to locally grown produce, Eli also has strong relationships with California growers. He flies fruit in daily during peak season on the West Coast. Each basket is all fruit. You will not find its bottom stuffed with packaging. Made to order, we consider the season and the distance a basket will travel, so your gift arrives nearly ripe and in beautiful condition.

GB78 | FRUIT BASKET • \$175.00

GB79 | DELUXE FRUIT BASKET • \$250.00



“The Gift of Food Is Always in Good Taste”



HOW TO ORDER: Catering: [elizabarcatering.com](http://elizabarcatering.com) • Baskets: [elizabar.com](http://elizabar.com) • Visit: 80th & Third Avenue • Call: 212.860.1340

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