



# SIT DOWN DINNER

MENU PACKAGE



ACE KOSHER

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## APPETIZERS

### FROM SOIL

#### FRESH ROLL | GF V

Sesame Marinated Vermicelli, Pickled Vegetables, Avocado, Crispy vermicelli

#### TOMATO TOAST | V

Grated Tomato, Olive Oil, Garlic, Preserved Chili, Nutritional Yeast, Basil, Fried Bread

#### ACE POTATO | GF

Confit Potato, Schmaltz, Kewpie Mayo, Kimchi Relish, Rosemary Salt

#### SQUASH LATKES | GF VG

Horseradish Aioli, Sunomono Cucumber, Kombu Maple, Chives

GF | Gluten Free

DF | Dairy Free

N | Contains Nuts

VG | Vegetarian

V | Vegan

#### HERB FALAFEL PITA | V

Israeli Salad, Hummus, Hot Sauce, Tehina, Micro Herbs

#### GRILLED FLATBREAD | V

Confit Onion, Caramelized Peppers, Charred Zucchini, Lemon Dressed Arugula, Balsamic Glaze

#### HAND CUT ISRAELI FRIES | GF VG

Za'atar Spice, Spicy Tehina, Garlic Sauce, Parsley and Mint



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## FROM LAND

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### LEMON PEPPER CHICKEN | GF

Beet Hummus, Chimichurri, Crispy Quinoa, Togarashi Spice

### CHICKEN SCHNITZEL SLIDER

Sauerkraut, Horseradish Mustard Aioli, Pickle, Iceberg Lettuce, Sesame Bun

### RIBEYE TATAKI SPOON | GF

Avocado Corn Relish, Hot Sauce, Smoked Coconut Crema, Micro Cilantro

### MENCH SLIDER

Onion Jam, Pickle, Iceberg Lettuce, Chipotle Aioli, Sesame Bun

### STICKY BEEF SLIDER

Natural Reduction, Pickled Cabbage, Horseradish Mustard Aioli, Sesame Bun

### GRILLED SALAMI SKEWER

Hot and Honey Mustard, Frizzled Onions, Chives

### LAMB LOLLIPOP +\$4

Herb & Grainy Dijon Crust, Balsamic Mint Caviar, Mustard Sauce, Dukkah

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## FROM WATER

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### PASTRAMI SALMON | GF

Lemon Chive Aioli, Pickled Beet, Dill Pickle Chip, Apple Cider

### SALMON WONTON

Sambal Hoisin, Kewpie, Sunomono Cucumber, Charred Scallion, Shiso

### TUNA TATAKI | GF DF

Chili Relish, Miso Gochujang Aioli, Yuzu Ponzu, Taro Root Chip

### HAMACHI SPOON | GF +\$4

Shiro Dashi, Yuzu Gel, Jalapeño, Quinoa Togarashi, Shiso, Cilantro

### CRISPY FISH TACO

Cereal Batter, Avocado, Pickled Cabbage, Hot Sauce, Lime Emulsion, Tomato, Micro Cilantro





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## SWEET ENDINGS

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### FUDGE BROWNIE | DF VG

Coconut Ganache, Cocoa Nibs

### RASPBERRY LYCHEE TART | VG

Pastry Cream, Raspberries, Lychee gel, Ruby Crunch

### LEMON MERINGUE TART | DF VG

Lemon curd, Sweet Crust, Italian Meringue

### CHOCOLATE BITES | GF V

Chocolate Dense Cake, Chocolate Crunch

### CRÈME BRÛLÉE DONUT | DF VG

Vanilla Pastry Cream, Vanilla Glaze, Caramelized Sugar

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## SIT DOWN MENU

### FIRST COURSE

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*Includes Individually Plated Baguette with Israeli Hummus*

#### MEZES

Kale, Treviso, Frisée, Quinoa, Cucumbers, Peppers, Grapes, Mint, Parsley, Shallot Dressing, Nutritional Yeast, Beet Hummus Spread, Harissa Chickpeas, Za'atar

#### BUTTER LETTUCE

Bibb, Arugula, Treviso, Pickled Squash, Breakfast Radish, Mustard Vinaigrette, Maple Pecans, Crispy Onions

#### HEIRLOOM BEET

Roasted Red & Golden Beets, Horseradish Aioli, Fennel, Maple Pecans, Basil Purée, Trevino, Arugula, Pea Shoots, Balsamic

#### HEIRLOOM TOMATO

Marinated Cherry Tomato, Basil Puree, Dehydrated Black Olive, Chili Tehina Dressing, Balsamic Glaze, Baby Romaine, Pea Sprouts, Micro Basil

*[Spring/Summer Only]*

#### THAI CHILI SQUASH SOUP

Ginger, Coconut, Lime Spiked Apple, Crispy Pakora Vegetables, Micro Coriander

### PASTA COURSE

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#### SPICY TOMATO

Rigatoni, Vodka Rose, Caramelized Onion, Toasted Garlic, Chives, Parsley

#### TRUFFLE MUSHROOM

Gemelli Noodle, King Oyster, Cremini, Shitake, Basil Puree, Truffle Sauce, Crispy Shallots, Pea Shoots

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## MAIN COURSE

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### CHICKEN SUPREME | GF

Piri Piri Marinated, Schmaltz Polenta, Seasonal Veg, Demi-Glace, Heirloom Slaw

### CHARRED RIBEYE

Corn Puree, Seasonal Veg, Demi-Glace, Heirloom Slaw, Crispy Potato

### SOUS VIDE SHORT RIB +\$10

Spice Crusted, Cauliflower Purée, Seasonal Veg, Demi-Glace, Heirloom Slaw, Crispy Onions

### HERB CRUSTED VEAL CHOP +\$15

Schmaltz Mash Potato, Seasonal Vegetables, Demi-Glace, Chili Herb Salad

### RACK OF LAMB +\$15

Schmaltz Mash Potato, Seasonal Vegetables, Demi-Glace, Chili Herb Salad

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*Vegetarian Option*

### CAULIFLOWER STEAK | GF V

Pasilla Citrus Agave, Succotash, Garlic Greens, Pumpkin Seed Romesco, Avocado Salsa Verde, Heirloom Slaw, Puffed Rice

### PACIFIC SALMON

Green Pea Purée, Seasonal Veg, Fennel Leek Sauce, Heirloom Slaw, Leek Hay

### ATLANTIC HALIBUT +\$10

Cauliflower Puree, Seasonal Veg, Pumpkin Seed Romesco, Herb Chili Salad, Crispy Potato

### MISO BLACK COD | GF +\$15

Butternut Squash Puree, Seasonal Vegetables, Sake Miso Sauce, Heirloom Slaw, Puffed Rice

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## DESSERT

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### LEMON BASIL MERINGUE TART | VG

Lemon Curd, Sweet Crust, Italian Meringue

### CHOCOLATE XO CAKE | GF V

Chocolate Dense Cake, Chocolate Coconut Ganache, Chocolate Crunch, Yuzu Gel, Strawberries

### HAZELNUT MISO CRUNCH | VG N

Chocolate Cake, Hazelnut Feuilletine Crunch, Almond Hazelnut Ganache, Miso Caramel

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