



THE PIONEERS IN KOSHER GOURMET DINING

Contemporary Cuisine • Sumptuous, Straightforward, Healthy

141 W 69th Street • New York, NY • (212) 877-8457

www.levana.com • info@levana.com

THANKSGIVING DAY DINNER

BUTTERNUT SQUASH SOUP with Toasted Almonds

ORGANIC FIELD GREENS SALAD with Balsamic Vinaigrette

Entrée Choices

ROASTED TURKEY BREAST

Served with Spiced Sweet Potatoes, Cornbread Stuffing, Baby Vegetables
Cranberry Sauce and Pan Gravy

FILET OF ATLANTIC SALMON

Horseradish-Crusted, served with Beluga Lentils and Grilled Vegetables with a Shallot and Dill
Sauce

GRILLED 16–20 OZ. PRIME RIBEYE STEAK

Served with Caramelized Onions, Roasted Yukon Gold Potatoes, and Sautéed Escarole, with a
Red Wine and Shallot Sauce
(\$10.00 Surcharge)

Dessert Choices

Warm Chocolate Cake

Raspberry Sauce and Vanilla Semifreddo

Individual Pumpkin Tart

Candied Pecans and Crème Chantilly

Trio of Fresh Fruit Sorbet

Coffee and Tea

\$55.00 per person

\$35.00 per child

Thanksgiving Day Deluxe Dinner

Soup, Appetizer and Dessert -- same as above

Entree

PAN ROASTED VENISON TENDERLOIN

Served with Wild Rice Pilaf and Asian Broccoli

\$75.00

All menu items subject to availability; alternatives may be offered



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A LA CARTE THANKSGIVING MENU

Appetizers

| | |
|---|-------|
| BUTTERNUT SQUASH SOUP with toasted Almonds..... | 8.50 |
| STEAMED DUMPLINGS filled with Duck and Fig Confit, Mango-Ginger Dipping Sauce | 14.50 |
| ARUGULA SALAD, with Roasted Baby Vegetables and Wild Mushrooms..... | 12.50 |
| ROASTED VENISON SAUSAGE over Spiced Autumn Fruit | 14.00 |

Entrees

| | |
|---|-------|
| FILET OF ATLANTIC SALMON Horseradish-cruste d, served with Beluga Lentils and Grilled Vegetables, with a Shallot and Dill Sauce | 28.50 |
| <i>**White: Riesling Alsace, Abarbanel Red: Pinot Noir, Eleve de Futs de Chene</i> | |
| PAN ROASTED CHILEAN SEA BASS FILET Miso Glazed, served with Baby Bok Choy and Wild Mushrooms | 36.50 |
| <i>**White: Chenin Blanc, Baron Herzog Red: Pinot Noir, Goose Bay, New Zealand</i> | |
| PAN ROASTED VENISON TENDERLOIN Served with Wild Rice Pilaf and Asian Broccoli | 48.50 |
| <i>White: Chardonnay, Teal Lake Red: Syrah, Hagafen</i> | |
| BRAISED COLORADO LAMB SHANK, Moroccan Spice Vegetable Couscous | 29.50 |
| <i>**White: Chardonnay, Baron Herzog, Russian River Red: Cabernet Sauvignon "Special Reserve" Baron Herzog, Alexander Valley</i> | |
| GRILLED TUSCAN STYLE VEAL CHOP Served with Basil Whipped Potatoes and Roasted Tomatoes..... | 48.50 |
| <i>**White: Sauvignon Blanc, Hagafen Red: Cabernet Sauvignon, Baron Herzog</i> | |
| TOASTED ISRAELI COUSCOUS Served with Sautéed Vegetables and Mushrooms..... | 21.00 |
| <i>**White: Chardonnay, Beckett's Flat Red: Cabernet Sauvignon, Safsufsa Dalton</i> | |

PLANNING A SPECIAL EVENT?

Ask about our discounted group menus and private dining room

INVITED TO A FUNCTION AT NON-KOSHER VENUE?

We can provide you with the finest in kosher meals anywhere, even offering china service.



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Executive Chef – ANTHONY BARATTA