

PASSOVER

+ spring offerings, flowers & more

Eli's Seder



My wife, Devon, is a star. She makes our house so festive and welcoming with her so, so beautiful Seder table.

The dishes on the menu below are exactly what I will serve to my whole Zabar family. My only question: Will it be warm enough to eat in my garden? If not, we'll celebrate in one of my roomy outdoor dining sheds at Eli's Bar 91, at Madison & 91st Street.

Welcome

Lots of Chunky Chopped Liver & Sourdough Matzo
Crate of Fresh Raw Vegetables with Herb Dip
Smoked Salmon Canapés
Bowl of Smoked Whitefish Salad
Bowl of Pickled Herring in Cream Sauce
Cheese Board

Wine Pairing: Champagne - Bérêche et Fils Brut Réserve

Starter

Gefilte Fish & Horseradish

Wine Pairing: White - Domaine du Closel Savennières Vendanges "Le Grand Gel"

Second Course

Chicken Soup with Matzo Ball

Dinner

Brisket with Carrots & Roasted Potatoes
Roasted Broccoli & Asparagus
Potato Gratin
Poached Salmon

Wine Pairing: Red - Trapet Père et Fils Marsannay 2018

Dessert

Chocolate Sponge Cake Roll with Chocolate Ganache
NOGLU Apple Tart
More Champagne

Finish

Lots of Macaroons, Tracy's Meringue Treats & Herbal Tea

TRADITION AT MY TABLE



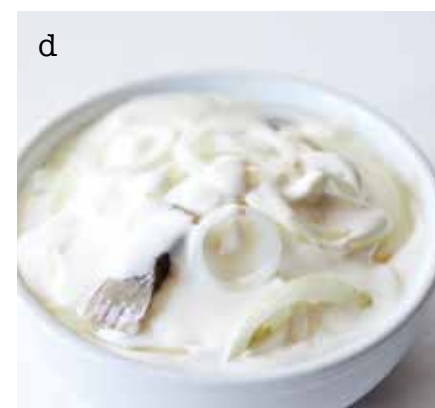
a



b



c



d



e

- a Sliced Scottish Smoked Salmon
\$70.00 / pound
- b Imported Cheese Board Garnished with Fresh Fruit
\$125.00 / each (serves 10-12)
- c Eli's Chunky Chopped Liver
Big pieces of chicken liver and lots of buttery golden onions.
\$24.00 / pint
- d Pickled Herring in Cream Sauce
Delicious on matzo.
\$12.00 / ½ pint
- e Chicken Soup with Two Matzo Balls
\$30.00 / quart
Extra Matzo Balls
\$15.00 / quart (3 per quart)

Eli says
 “THERE’S ONLY 4 MATZOS
 IN THE WORLD”

The
traditional child
 (who goes to Horace
 Mann) chooses
regular matzo.

\$6.99 / 1-pound box

The
observant child
 (Ramaz) wants
 handmade
shmurah matzo.

\$60.00 / 1-pound box
 \$120.00 / 2-pound box

The
creative child
 (Ethical Culture)
 craves Eli’s
sourdough matzo.

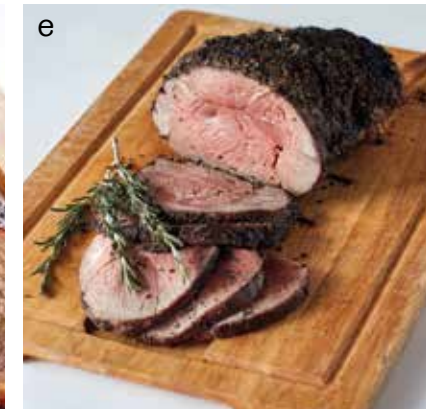
\$30.00 / ½-pound box

And the
youngest
 (the child of shrinks)
 cries out for
**Eli’s chocolate-
 covered matzo**
 (like everyone).

\$16.00 / 2-pieces
 (Plain or with Almonds)



TRADITION AT MY TABLE



- a. **Shmurah Matzo**
 Made in Brooklyn under
 rabbinical supervision.
 \$60.00 / 1-pound box
- b. **Eli's Traditional Brisket
 with Gravy**
 Delicious all year round, eagerly
 anticipated at Passover.
 \$60.00 / pound
- c. **Potato Gratin**
 Get it for vegetarians but be sure
 there's enough for everyone.
 \$16.00 / 1 pound
 \$32.00 / 2 pounds
- d. **Salmon Filet with Roasted
 Vegetable Garnish**
 A beautifully composed and
 deliciously light entree.
 \$45.00 / pound
- e. **Roasted Leg of Lamb**
 Fragrant with garlic and herbs,
 Spring is a wonderful season
 for lamb.
 \$295.00 / each (serves 8–10)
- f. **Roasted Free-Range
 Chicken**
 \$29.00 / each
- g. **Filet of Beef**
 We call this a crowd pleaser.
 \$85.00 / pound
- h. **Eli's Premium Gefilte Fish
 with Carrots**
 A very savory gefilte fish made
 from Eli's mother's recipe.
 \$18.00 / pint

TRADITION AT MY TABLE



- a. **Potato Pancakes**
Soft-on-the-inside, crunchy-on-the-outside pancakes, delicious as a side.
Traditional size: \$30.00 / ½ dozen
Bite-size: \$42.00 / dozen
 - b. **Housemade Applesauce**
\$16.00 / pint
 - c. **Sour Cream**
\$4.99 / ½ pint
 - d. **Potato or Spinach Kugel**
Eli's recommendation: don't make a choice, have both.
\$20.00 / pound
- Tzimmes of Carrots, Sweet Potato, and Butternut Squash**
Naturally sweet vegetables plus prunes. *(not pictured)*
\$24.00 / pint



- e. **Braised Brussels Sprouts & Pearl Onions**
\$20.00 / pint
- f. **Steamed or Grilled Asparagus**
Asparagus is a sure sign of spring.
\$16.00 / ½ pound
- g. **Roasted Sweet Potatoes**
\$20.00 / pound
- h. **Broccoli Sautéed with Garlic**
\$20.00 / pint
- i. **Sautéed Root Vegetables**
\$20.00 / pint

DESSERTS



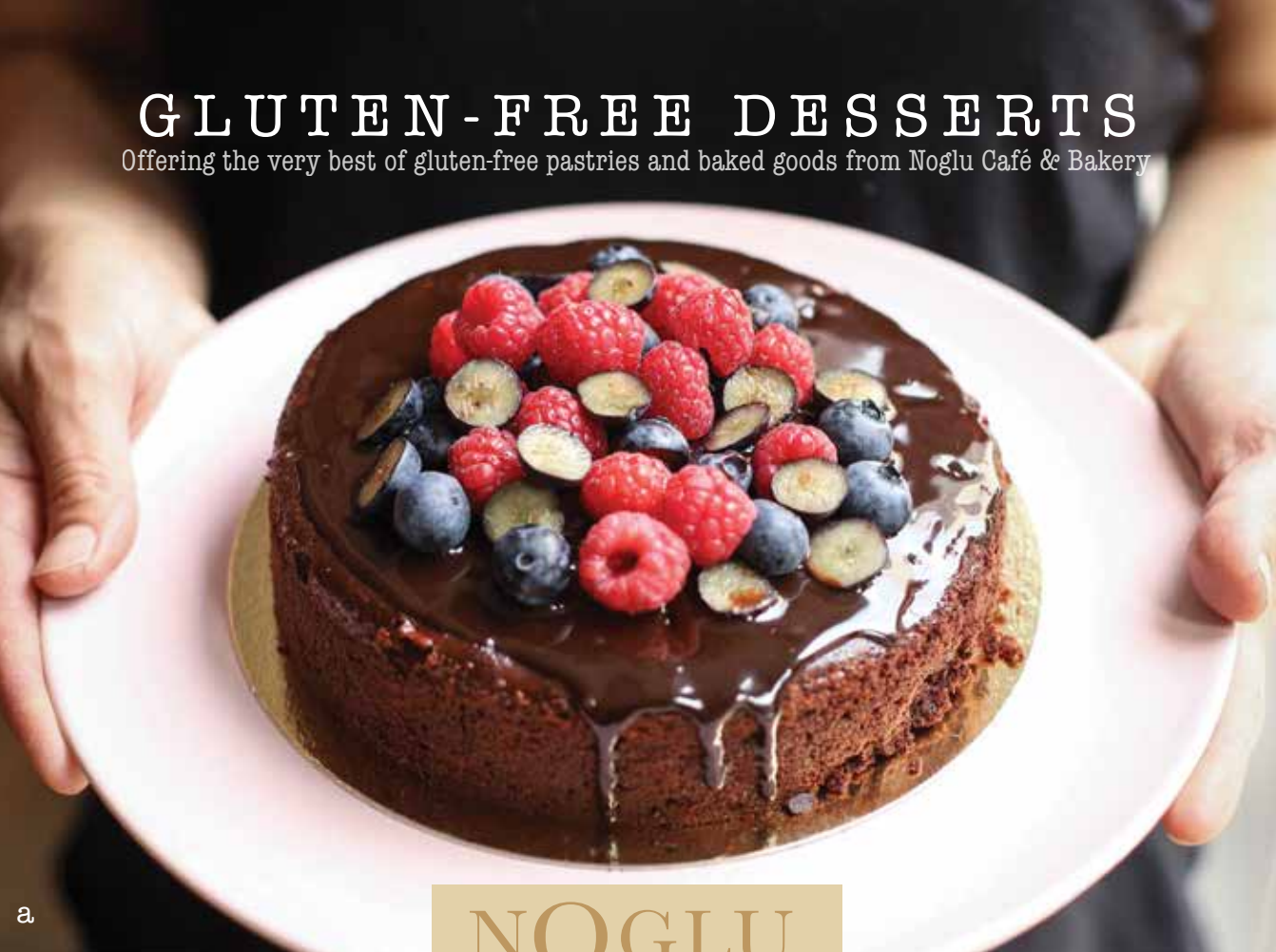
- a **Mile-High Lemon Meringue Cake**
Lemon curd sandwiched between flourless sponge cake layers with an extravagant quantity of meringue icing.
\$150.00 / each (serves 14–16)
- b **Chocolate Marble Tart**
Shortbread crust with chocolate ganache filling.
\$65.00 / each
- c **Chocolate Torte**
European-style torte filled with rich chocolate buttercream.
\$50.00 / each
- d **Cheesecake**
Dense, rich 9" cheesecake. Choose Classic or Marble, ribboned with swirls of deep, dark chocolate.
\$50.00 / each (serves 8–10)
- e **Sponge Cake Rolls**
Almond flour sponge with buttercream & nuts; lemon curd & coconut; or raspberry jam & toasted almond.
\$32.00 / each (serves 6–8)



SWEETS & FRUIT



- a **French Macarons**
Delicate French macarons: vanilla, blueberry, coffee, raspberry, pistachio and caramel.
\$28.00 / box
- b **Coconut Macaroons**
Plain or chocolate-dipped
\$18.00 / ½ pound
- c **Almond Macaroons**
It's not Passover without these chewy classics. Plain or chocolate-dipped
\$18.00 / ½ pound
- d **Fruit Salad**
\$24.00 / quart
- e **Coconut Marshmallows**
Crispy toasted coconut on our housemade marshmallows.
\$18.00 / box



a



b



d

NOGLU

CAFÉ & BAKERY

PARIS • NEW YORK

1270 MADISON AVENUE AT 90TH STREET

a Chocolate Fondant Cake
Decadent flourless chocolate cake with raspberries
\$80.00 / each (9" serves 8-10)

Tarts

b LEMON MERINGUE: Sweet pastry crust with lemon filling and toasted meringue topping
\$80.00 / each (9" serves 8-10)

c APPLE: Sweet pastry crust with thinly sliced apples
\$80.00 / each (9" serves 8-10)

d Brownies
Chocolate brownie with hazelnuts and pecans
\$10.00 / each

e Cookies
Chocolate Chip, Oatmeal Raisin, Peanut Butter Chocolate
\$45.00 / dozen



c



e

CHOCOLATES



a



c



d



f



b



e



g

a Chocolate Bars with Fruit and Nuts
Dried fruits, toasted nuts and candied ginger, adrift on slabs of 56% milk or dark chocolate. Eli's bars are rich and sophisticated treats!
56% Dark Chocolate with Marcona Almonds, 1 bar \$20.00
56% Dark Chocolate with Fruits & Nuts, 1 bar \$20.00
56% Dark Chocolate with Cashews & Ginger, 1 bar \$20.00
Milk Chocolate with Fruits & Nuts, 1 bar \$20.00

Chocolate Bars

Pure luxury — just chocolate, no distractions.

Milk Chocolate, 1 bar \$20.00

56% Dark Chocolate, 1 bar \$20.00

b Chocolate Truffles

A mouthful of decadence!
\$30.00 / box

c Chocolate-Covered Grahams

These are truly addictive!
\$55.00 / box

d Giftbox of Filled Chocolates
\$30.00 / box

Della Robbia Collection

Try these dreamy combinations of assorted dark and milk chocolates.

e Dark Chocolate Della Robbia Rounds w/ Marcona Almonds (with a whiff of thyme!) -
\$35.00 / box

Assorted Chocolate Della Robbia Rounds Box - \$35.00 / box

Dark Chocolate Della Robbia Rounds - \$25.00 / box

Milk Chocolate Della Robbia Rounds - \$25.00 / box

f Chocolate-Dipped Leaf Cookies

Thin cookies dipped in milk and dark chocolate.
\$18.00 / box

g Almond Butter Crunch

Who doesn't love butter crunch? It's impossible to resist this enticing combination of crunchy toffee, milk chocolate and crushed almonds, served in a basket tied up with a bow.
\$30.00 / crate

BUTCHER SHOP

Say Hi to Marc!



Marc Reyes
Master Butcher

Call Marc at (212) 860-1340
to order your holiday meats.



PASSOVER IN
ELI'S BUTCHER
DEPARTMENT
MEANS:

- First-cut Beef Brisket
- Filet of Beef
- Prime Rib Roast
- Ultra Wagyu Beef Ribcap
- 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

FLOWER SHOP

Say Hi to Sarah!

Sarah Wright
Master Resident
Florist

Meet Sarah...
after years of owning
her own shops in Chicago
and the Rocky Mountain
region, she has assembled
an at-your-service team
of professionals who are
ready to delight you!

Call Sarah directly at
(212) 289-1495
to order your holiday
arrangements.



e

a.



a Tradition, Tradition, Tradition!

Round, oblong, rectangular centerpieces scaled to table size and setting. Consider fresh floral garlands for the very narrow, elongated table setting. You select the color palette and we'll take it from there!

b



c



b In Good Company

Arriving with a gift for your host is such a joyful gesture. Why not make it a blooming beauty?

c Pips and Sprigs

This table collection — small parsley plants and petite glass jars filled with pips — creates a fresh meandering, easy to mix-and-match.

d Pre-Fixe

Coordinate and simplify: entry area, coffee table, sideboard, kitchen island ... and don't forget the powder room. Count your pieces and leave the rest to us.

e Crisp as a Napkin Fold

Think of these beauties — julep cups tightly composed with spring blossoms — as bookends for your tablescape.

Product selection and pricing based on seasonal availability.

d



WINE

Say Hi to Germán!

Germán, our Sommelier with Eli at ELI'S LIST

This Passover we are showcasing the wines Eli selects for his family Seder. These choices go beyond food pairings, to reflect emotional connections with people and places close to his heart. They are all from our extensive inventory of old-world wines, which includes some delicious kosher Israeli wines.

Please visit us at the shop or click on our brand-new website www.elislist.com, where you can browse our catalogue, purchase wines, sign up for our informative emails or join our wine club.



**Bérèche et Fils
Brut Réserve**

A chilled glass of Champagne upon arrival!
Love this since I visited in 2012
Serve with chopped liver on matzo



**Jean Claude et Romain
Bessin Chablis**

A great Chablis is a rare find
Becky Wasserman, who knew how to find them, introduced me to this wine at her home in Burgundy
Classic chardonnay, citrusy and mineral



**Domaine du Closel
Savennières Vendanges
"Le Grand Gel"**

Fantastic chenin blanc from the Loire Valley
The winemaker Evelyne de Pontbriand is a force of nature
Perfect with my gefilte fish



**Rodrigo Méndez Rias Baixas
Leirana Albariño**

I fell in love with Galicia during my visit to Spain in 2016
This wine is clean, crisp and reminds you of the sea
Perfect with my potato pancakes and spinach kugel



**Leflaive Mâcon-Verzé
Les Chênes**

I collect the wines of Leflaive, one of the top white wine domaines in Burgundy
A classic chardonnay, great with roasted chicken



Trapet Marsannay

I love this family and their wines
Their grandson worked for me in Amagansett
This pinot noir is perfect with my brisket



**Chandon de Briailles
Savigny-lès-Beaune**

I admire Francois de Nicolay and his sister Claude
They practice pristine farming and traditional winemaking
Completely elegant pinot noir



Roagna Langhe Rosso

My second favorite grape is nebbiolo (the first? pinot noir)
Luca Roagna is a master of this grape in Barbaresco
This bottle, made from his younger vines, is delicate and delicious



**Conterno Barbera d'Alba
Cascina Francia**

I like to drink Barbera in the spring
Roberto Conterno makes one of the best
An exceptional and elegant wine



**Stephane Ogier Côte-Rôtie
"Mon Village"**

I love syrah from the Northern Rhône
I tasted this wine for the first time with the winemaker on his 40th birthday!
Spicy and wild, great with brisket or short ribs



**Laurent Combier Crozes-
Hermitage Clos des Grives**

I first fell in love with his apricots then learned about his syrah
This is Laurent's top cuvée
Incredibly seductive: a great bottle of wine



**Tenuta delle Terre Nere
Etna Rosso**

My friend Marco de Grazia makes some of Sicily's best wines
I also love his honey and olive oil
Volcanic character with Burgundian heart

HOSTESS/HOST GIFTS

You would never arrive at a Seder empty-handed.

But why carry a gift, when we can deliver any of these wonderful choices?



a It's a Fruit Basket

The produce department at Eli's is probably the best in New York. Made to order, we consider the season and the distance a basket will travel, so your gift arrives ripe and in beautiful condition. \$175.00

b Snack Attack Basket

Some people love sweet snacks and others love salty. Eli's Snack Attack includes the best of both worlds. The perfect gift for a large household, college dorm or impromptu office party. \$150.00 / \$250.00

c Hey Easter Bunny Basket

These baskets, filled with traditional Easter candy, cookies and jellybeans, plus plenty of bunnies, are so cute, cuddly and yummy, we'd like every day to be Easter. \$150.00 / \$250.00

d It's a Baby Basket

These sweet gift baskets capture the mood and spirit of life with a new baby. Each basket is packed with magical item for the little one, plus some sustenance for the new parents. \$150.00

e Passover Basket

When friends or family are absent from your Seder table let them know you are thinking of them by sending macaroons, Eli's housemade sourdough matzoh, sponge cake and Passover brownies. \$150.00 / \$250.00

f Chocolate Addict Basket

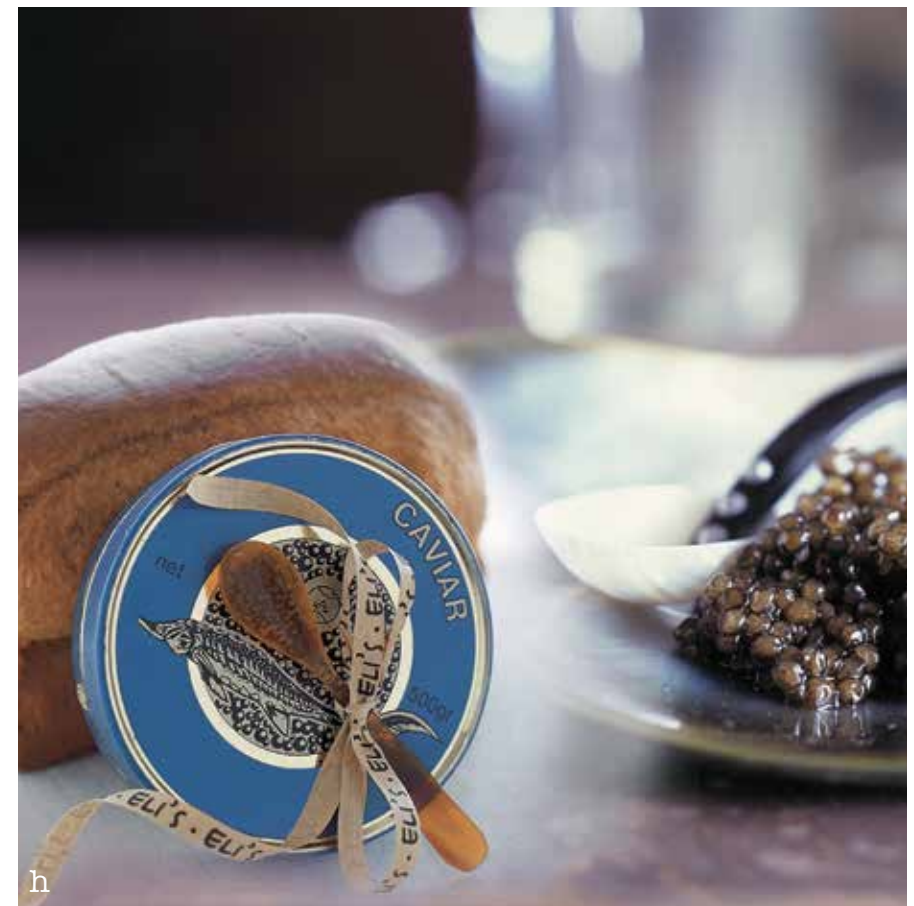
A basket designed to satisfy (and perhaps cure!) the insatiable chocoholic. \$150.00 / \$250.00

g Essence of Eli Basket

The Essence gives a great sense of what shopping at Eli's is all about—a collection of house-baked classics and hand-selected sweet and savory pantry goods. \$150.00 / \$250.00

h Caviar

This is the simplest of gifts. It contains caviar, the correct spoon for serving caviar, and slices of thinly sliced brioche bread, the classic toasted accompaniment. \$225.00 / \$425.00 / \$850.00



Join the Club!



THEY'LL THANK YOU EVERY SINGLE MONTH.

Bread of the Month • Chocolate of the Month • Butcher Box of the Month
Flower of the Month • Wine of the Month • Coffee of the Month



Eli's Gift Card

It's been called the perfect gift—a credit card good enough to eat. Give someone the gift of shopping at all of Eli's stores and restaurants. They will definitely say, "Thank you!"

Gift cards are only redeemable in our retail stores.

HOW TO ORDER: Catering: elizabarcatering.com • Baskets: elizabar.com • Visit: 80th & Third Avenue • Call: 212.860.1340

elizabar.com



@elizabarnyc

Scan to place catering order

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