

Deli 2010

Hatchi Series Event #11 «» Thursday, April 29, 2010 «» 6 PM – 10 PM

□□DINING□□

8 per Course

□□BEVERAGES□□

8 per Beverage (5 per Non-Alcoholic)

Matzo Ball Soup

Clarified Chicken Stock, Matzo Ball, 'Chicken Noodles', Soup Vegetables, Horseradish and Fresh Dill

Bagel with Lox 'Nigiri'

Puffed Rice, House Cured and Smoked Wild King Salmon, Dill Cream Cheese, Smoked Salmon Roe and Pickled Red Onion

Reuben Croquettes

Japanese A-5 Wagyu Rib Cap Corned Beef (Saul's Corned Beef), Béchamel, Gruyere, Jarlsberg, Sauerkraut and Toasted Caraway Seeds all Coated and Fried in Rye Bread Crumbs with Thousand Island

Lamb Pita

Deboned Rack of Lamb Cured and Smoked with Vadouvan and Traditional Spices, Toasted Pita, Cole Slaw 'Tzatziki'
--Served with a Melon and Pickled Tomato Skewer

Sky High Sandwich

Warm Veal Pastrami Stacked High on Pumpernickel with Mustard
--Served with Salt and Vinegar Potato Chips

Saul's Pastrami Sandwich

Japanese A-5 Wagyu Rib Cap Pastrami (Saul's Pastrami), Served Warm on Jewish Rye with Mustard
--Served with a Half Sour Pickle Spherification

Babka

Cinnamon Babka French Toast with Bourbon Maple Syrup and Orange Blossom Ice Cream

Rugelach

Traditional Cream Cheese Rugelach with Passion Fruit

Celery Soda

Alvear PX Sherry, Raison Infused Beefeater Gin, St. Germain Elderflower Liqueur, Honey Water, Club Soda

Black Cherry Soda

Roi Rene Rouge Cherry Liqueur, Cherry Syrup, Aperol, Grand Marnier and Soda Water with a Twist of Lemon

Ginger Ale

KRÖL Vodka, Fresh Ginger Syrup, Angostura Bitters, Lemon Juice and Soda Water

Cream Soda

KRÖL Vodka, Lemon Juice, Vanilla Syrup and Soda Water

Half Sour Gin Pickles

Cucumbers Spears Pickled using Beefeater Gin Infused with Tarragon, Salt, Dill Seed, Black Pepper, White Wine Vinegar, Allspice Berries, Coriander Seeds, Garlic, Thai Chili and Brown Mustard Seeds

Non-Alcoholic

Dr. Brown's Sodas Cel-Ray, Black Cherry, Ginger Ale and Cream Soda
Half Sour Pickle Spears

White Wines

2007 Bridlewood Un-Oaked Chard
2008 Martin Codax Albarino

Red Wines

2006 Bridlewood Syrah
2009 Alamos Malbec

Sparkling

NV La Marca Proseco

Deli 2010 Concept by Saul Cooperstein with Special Thanks to: *Afshin, Arash, Ben, Boe, Cole, David, Devin, Doug, EJ Gallo, Ezra, James, Jarrid, José, Josh, Jorge, Lorena, Marcel, Matt, Michael, Nori, Randy, Ryan, Sally, Sam, Staci, Steven, Waylynn...and my amazing wife Marci*

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness