

Zingerman's
DELICATESSEN

PASSOVER FOODS 2017

Erev Passover is Monday, April 10th

call (734) 663-3400 to order • open 7am to 10pm daily

Zingerman's
traditional
Jewish
foods

To ensure availability, please place your order by Sat., April 8th. Passover foods are available Mon., April 10th at 11am.

Note: our prepared Passover foods are not kosher.



Ceremonial Seder Plate

Everything you need to top your Seder plate, just add salt water! Ashkenazi charoset, mahogany egg, white horseradish, roasted lamb shank bone, Passover greens, parsley and a box of matzo.

\$15/per plate

the complete seder meal (for 4)

Choose from roast beef brisket OR whole-roasted free-range chicken, with housemade golden mashed potatoes and gravy, four handmade gefilte fish, white horseradish, potato kugel, Passover greens, Jewish chicken broth with matzo balls, and a 6" chocolate orange passover torte made at Zingerman's Bakehouse.

\$98



100% of profits of the Complete Seder Meal (for 4) goes to Food Gatherers, Washtenaw County's food rescue program.

Passover Sweets



macaroons

These are the real thing...coconut and fresh egg whites. Totally addictive. 6 of each chocolate and vanilla in a box. Great for gift giving!

\$16.99/box; \$1.99/each



macaroon gelato

Traditional, full-flavored, handmade gelato from Zingerman's Creamery. Made with Zingerman's Bakehouse vanilla coconut macaroons. Other flavors of gelato are also available, just ask!

\$11.99/12oz drum



spongecake

A modern twist on a Passover Tradition! Try our light and lemony sponge cake with lemon curd between the layers and a caramelized meringue exterior. Wheat free!

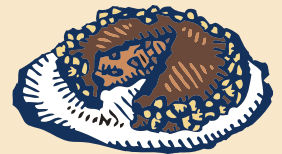
\$29.99/6-inch cake



chocolate orange torte

A moist matzo chocolate almond cake with real orange oil, coated in dark chocolate ganache.

\$24.99/6-inch torte



Pavlova

A light and decadent cloud-like dessert. Baked vanilla meringue, topped with whipped cream and fresh fruit.

\$5.99/each



chocolate covered matzo

Matzo hand dipped in dark chocolate. Choose from plain and fleur de sel.

\$12.99/each

PASSOVER FOODS 2017

whole-roasted free-range chicken

We roast whole Amish chicken with lemon and fresh herbs. Exceptionally flavorful.

\$19.99/each (approximately 4 pounds; 4 servings)

beef brisket

Marinated in garlic, marjoram, Tellicherry black pepper and red wine vinegar. Braised 'til tender in our own kitchen.

\$17.99/lb (3-4 servings per pound)

handmade gefilte fish

Made in our kitchen from fresh fish, matzo meal, fresh eggs, sea salt and white pepper, poached in our housemade broth. Also available Gluten Free.

\$4.99/each

chopped liver

Made from Amish chicken livers, caramelized sweet onions and hard-boiled eggs.

\$8.99/lb

homemade beef gravy

Made with our own house made beef broth.

\$4.99/half pint (3-4 servings per half pint)

blanched asparagus with vinaigrette

Blanched asparagus with a lemon herb vinaigrette.

\$11.99/lb (3-4 servings per pound)

potato kugel

A smooth batter of potatoes and onions, thickened with just a little matzo meal and eggs, then baked 'til golden brown.

\$6.99/pan (serves 3-4)

beluga lentil salad

The ban on legumes has been lifted and we're celebrating with this delightful lentil salad. Black beluga lentils are simmered with a mirepoix of carrots, onions, and celery and then dressed in a fresh herb vinaigrette with a hint of dijon mustard.

\$9.99/lb (serves 3-4 per pound)

charoset

Charoset ("ha-row-set") represents the mortar that the Jewish slaves used in Egypt while building one of the largest public work projects in history: the pyramids.

ashkenazi charoset

A traditional recipe from Eastern Europe, made from fresh apples, kosher wine, toasted walnuts and Zingerman's Indonesian cinnamon. **\$11.99/lb** (4-5 servings per pound)

yemenite charoset

A Sephardic recipe from the Arabian Peninsula, which includes fresh ginger, almonds, apples, dates, raisins and sweet kosher wine. **\$13.99/lb** (4-5 servings per pound)

Pasover Greens

A selection of fresh bitter greens (curly endive, Belgian endive, escarole) served w/ housemade lemon vinaigrette.

\$13.99/lb (3-4 servings per pound, dressing on side)

Golden mashed potatoes

Boiled yukon gold potatoes, butter, Calder Dairy heavy cream, sea salt and Tellicherry black pepper, mashed to a golden perfection.

\$9.99/lb (serves 2-3 per pound)

matzo balls

Made from matzo meal, fresh eggs and schmaltz.

99¢/each

Jewish chicken broth

Housemade broth from free-range, Amish-raised chickens.

\$8.99/quart

To order,
call 734.663.3400
Open 7am-10pm daily
zingermansdeli.com

Coffee & Kosher Treats

zingerman's roadhouse Joe

Our most popular blend! Coffee beans from all the major growing regions make up the Roadhouse Joe blend. Designed to complement food, it emphasizes body and balance over sharpness and acidity.

\$16.99/12 oz bag

béquet caramels

Caramels for caramel lovers! Buttery, brown-sugar-y and rich.

\$12.99/bag

taza Mexicanos

Really great, fresh stone-ground chocolate from Boston in three flavors: cinnamon, vanilla, and chili!

\$5.99/each; \$16.99/box of 3

Seder Plate Extras

Lamb Shank bone

The lamb shank bone is a fixture on the Seder plates of the Ashkenazi Jews. It represents the traditional Paschal lamb, which in ancient times, was sacrificed at the temple on Passover.

\$7.99/each

Prepared horseradish

Red or white, grated fresh right here! Perfect on our gefilte fish or brisket.

\$4.99/half pint (4-6 servings per 1/2 pint)

mahogany eggs

For the Seder plate, cooked in the Sephardic tradition for over eight hours until their outsides turn an elegant mahogany color.

\$1.99/each

Parsley for the Seder Plate

\$1.99/bunch (1 per dinner)