

Zingerman's
DELICATESSEN

PASSOVER FOODS 2020

Erev Passover is Wednesday, April 8th



To ensure availability, please place your order by Monday, April 6th. Passover foods are available Wednesday, April 8th at 11am.

Note: our prepared Passover foods are not kosher.

Call (734) 663-3400 to order • Mon-Fri 7am-6pm, Sat-Sun 9am-3pm
Passover orders may be picked up until 9pm at the Deli



Ceremonial Seder Plate

Everything you need for your Seder plate, just add salt water! Ashkenazi charoset, mahogany egg, white horseradish, roasted lamb shank bone, Passover greens, parsley and a box of The Matzo Project matzo. Ceremonial Seder plate included.

\$25/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 and Passover greens, Jewish chicken broth with matzo balls, and a 6" chocolate orange passover torte made at Zingerman's Bakehouse.

\$125



food gatherers

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

Brooklyn based duo, Ashley Albert and Kevin Rodriguez, set out to bake a new take on the culturally beloved, but traditionally flavorless box of matzo. Boy, did they succeed! Grab a box of these "surprisingly delicious matzo" crackers or try it in our handmade matzo balls and gefilte fish. We can provide a certified kosher matzo, just ask.

THE - EST. 5775
**MATZO
PROJECT**



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.

\$8/each

Prepared horseradish

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

\$5/1/2 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.

\$2/each

Parsley for the Seder Plate

\$2/bunch (1 per dinner)

the matzo Project box of salted matzo crackers

\$9.50/box

Order online at zcob.me/passover



PASSOVER FOODS 2020



whole-roasted Lemon thyme free-range chicken

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

\$30/each (approx. 4 pounds; 5 servings)

beef brisket

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

\$22/lb (3-4 servings per pound)

Lamb tagine

Braised in the Moroccan-Jewish tradition, chunks of tender lamb shoulder with prunes, allspice and coriander.

\$19/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.

\$6.50/each

Order early because these will sell out!

chopped Liver

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

\$4.50/1/2 pound side

Passover Greens

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

\$14/lb (3-4 servings per pound, dressing on side)

blanched asparagus with Vinaigrette

Blanched asparagus with a lemon herb vinaigrette.

\$12/lb (3-4 servings per pound)

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.

\$10/lb (serves 3-4 per pound)

CHAROSET

Charoset ("ha-row-set") is meant to represent 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.

\$12/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.

\$14/lb (4-5 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.

\$7/pan (serves 3-4)

Golden mashed Potatoes

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

\$10/lb (serves 2-3 per pound)

housemade beef Gravy

Made with our own housemade beef broth.

\$5/half pint (3-4 servings per half pint)

matzo balls

Hand made from The Matzo Project matzo meal, fresh eggs and schmaltz.

\$1/each

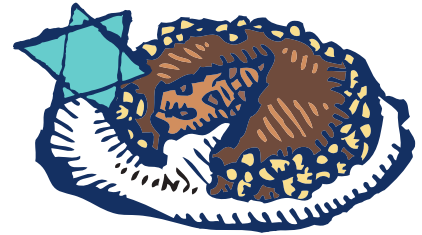
Jewish chicken broth

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

\$9/quart



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!

\$18/box; \$2/each

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!

\$35/6-inch cake

chocolate orange torte

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

\$30/6-inch torte

Pavlova

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

\$6/each

To order, call 734.663.3400

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