

MAISON OSTROW
KITCHEN & BAR

PASSOVER MENU ²⁰²⁶

French Riviera Cuisine • Kosher for Passover

POISSON • FISH

Atlantic Cod à la Provençale \$65

Tomato • olives • capers • herbs

Served with Ostrow mashed potatoes, honey glazed heirloom carrots & grilled zucchini

Branzino Rôti \$85

Lemon • olive oil • herbs de Provence • black garlic

Served with Ostrow mashed potatoes, grilled white asparagus & grilled zucchini

Crusted Almond Trout \$65

Parsley • dill • citrus

Served with tarragon roasted potatoes & heirloom carrots

CANARD • DUCK

Roasted Duck Breast à l'Orange \$90

Orange gastrique

Served with tarragon roasted potatoes & honey glazed heirloom carrots

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GARNITURES • SIDES

Ostrow Mashed Potatoes \$18

Grilled White Asparagus \$18

Honey Glazed Heirloom Carrots \$15

Grilled Zucchini & Herbs \$13

Tarragon Roasted Potatoes \$16

French Fries \$14

Add truffle MP

DESSERTS

Chocolate Mousse \$28
Rich dark chocolate

Pineapple Flambée \$25
Caramelized pineapple • vanilla

Almond Orange Financier \$28
Fresh berries • mint

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VIANDES • MEATS MAISON OSTROW SIGNATURES

Poulet aux Morilles \$75

Chicken breast · morel mushroom sauce
Served with Ostrow mashed potatoes & grilled white asparagus

Ribeye 12oz \$98

Grilled · sea salt · pepper
Served with French fries & grilled zucchini

Ribeye Roast \$105

Roasted · wine sauce
Served with Ostrow mashed potatoes & heirloom carrots

Côte de Boeuf (for two) \$325

Prime rib · carved tableside
Served with French fries, grilled zucchini & heirloom carrots

Lamb Shoulder Provençale \$95

Slow cooked · rosemary
Served with tarragon roasted potatoes & grilled
white asparagus

Wagyu Brisket & Artichoke \$95

Slow braised · natural jus
Served with Ostrow mashed potatoes & honey glazed carrots

Veal Chop Provençal \$245

Grilled · herbs · olive oil
Served with grilled zucchini, roasted potatoes & asparagus

Steak Tartare & Frites \$55

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PETITES ENTRÉES • APPETIZERS

Fish Velouté \$19

Light fish soup • herbs • olive oil

Torched Salmon Crudo Riviera \$35

Grapefruit • olive oil • fleur de sel

Matzo Ball French Onion Soup \$25

Rich caramelized onion broth • matzo ball

Zucchini Carpaccio \$25

Olive oil • lemon • pistachio • herbs

Beet Carpaccio \$28

Orange • pistachio • tarragon vinaigrette

Beef Carpaccio Truffle \$45

Olive oil • lemon • shaved truffle

Endive, Apple & Walnut Salad \$38

Lemon vinaigrette

Ostrow Salad \$45

Frisée • duck confit • mustard vinaigrette

Duck Rillettes Maison Ostrow \$28

Slow cooked duck • herbs • Passover crackers