



Epic Roasthouse is proud to present a culinary adventure for everyone! Have you been curious what goes on at a Jewish Seder? Please join us for our "In the Spirit of Passover" dinner March 30th with delicious cuisine and extraordinary wine pairings.

"Family faces are magic mirrors. Looking at people who belong to us,
we see the past, present, and future. "
Gail Lumet Buckley



On Tuesday March 30th, EPIC will be serving a dinner "In the Spirit of Passover". In the many years of cooking food for the guests who bless him with their appetites for fun, adventure and cultural experience, Chef Jan Birnbaum has always tried to bring his life experiences to the table.

Growing up in a Jewish home, Chef Jan has many fond memories of the tradition of Passover. It was always a time that he remembers his Aunts, Grandmothers and especially his Mother gathering together to spend several days in the kitchen. These talented women would create magic; which not only tasted great but felt great and represented the century old traditions of Pesach (The Hebrew word for Passover). Our Spirit of Passover meal at EPIC is not meant to be a perfect replica of the true religious experience; it is NOT a Kosher dinner. The EPIC kitchen is nearly as far from a kosher kitchen as one can get. The food will be prepared in the spirit of Passover and the rules of diet are not strictly adhered to, neither are we able to do so.

There will be a short service. The traditional service in most homes lasts for several hours and goes on with readings related to the symbols of Passover and lasts most of the evening. This is our 1st annual Passover dinner at EPIC and Cantor Hilda Abrevaya- will act as Leader for the evening with a short 30-40 minute service which does include 4 ritualistic blessings and drinking of wine (grape juice for the children). This service will also include the ceremony over the candles and all of the symbols of Passover.

This is a fun, celebratory, family dinner and one that will hold wonderful memories from the smallest children to their grandparents.

We hope that you will join us.

Please email Chef Jan Birnbaum if you have specific questions. He will be at EPIC a few days in advance of Passover to help prepare this special dinner. jan@epicroasthouse.com

Space is limited for this event and reservations are recommended. To make a reservation please call 415.369.9955 or email reservations@epicroasthouse.com



**SEDER SERVICE WITH DELICIOUS WINES
CANTOR HILDA ABREVAYA- SEDER LEADER**

MARCH 30, 2010

A JEWISH ANTIPASTO

**JAN'S HOMEMADE GEFILTE FISH
with Pickled Carrots**

**CHOPPED LIVER
with Eggs and Onions, Crispy Gribenes and Tapenade**

**PICKLED BEETS
with Matzo Meal Cracker**

HOUSE SMOKED SALMON AND SABLE

Harrison Vineyard, Chardonnay Sage Canyon 1997 (Magnum)

❧

**JUDITH'S CHICKEN SOUP
with Kneidlach**

Arkenstone, Sauvignon Blanc, Howell Mountain 2006

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**HONEY - RED WINE MARINATED APPLE SALAD
with Spiced Pecans, Laura Chanel Aged Goat Cheese and Brandied Cherries**

Judd's Hill Estate, Pinot Noir, Napa Valley 2008

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**BRAISED BRISKET
with Aunt Ruth's Paprika Potatoes, Wild Mushrooms and Fennel Horseradish Salad**

&

**PLATTERS OF TZIMMES
with Prunes and House Dried Raisins**

Arkenstone, Cabernet Blend, Howell Mountain, Obsidian 2006

&

Craggy Range, Pinot Noir, Central Otago, New Zealand, Zebra Vineyard 2007

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**BLACKBERRY CLAFOUTIS
with Homemade Vanilla Ice Cream**

**\$ 95. Adults
\$45. Children Under 10
Plus Tax, Gratuity & 4% Health Sur Charge**