INSPIRED RETIREMENT LIVING Taube Koret Campus for Jewish Life



Sunday

Roasted Cauliflower Soup Or Beet Salad

Red beets tossed in raspberry dressing served with pickled onions, Feta cheese over baby spinach

Beef Stroganoff

Tender beef strips braised in mushroom sauce

Airline Chicken with Orange Sauce

Pan seared airline chicken breast topped with orange sauce

Vegetarian Stroganoff

Fresh array vegetables stewed in mushroom sauce

Egg Noodles or Garlic Bulgur Sautéed Yellow Squash with Bell Peppers or Steamed Broccoli

> Fudge Brownies NSA Dessert of the Day

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Monday

Beef & Barley Soup Or Spinach and Raspberry Salad

Organic Baby spinach, raspberry, shaved red onion, and feta cheese drizzled with a sweet balsamic vinaigrette and topped with glazed nuts

Pecan Crusted Salmon with Soubise Sauce

Baked salmon layered with dijon mustard and pecan served with soubise sauce (Béchamel onion sauce)

Herbed Crusted Flank Steak

Flame broiled beef flank steak marinated with olive oil, rosemary, thyme, parsley and garlic served with beef au jus

Stuffed Acorn Squash

Roasted acorn squash stuffed with vegetable, lentil and herbs

Pinto Beans or Cilantro Chutney Brown Rice Steamed Rainbow Cauliflower or Sautéed Mix Vegetable

Custard Pie NSA Dessert of the Day



O Jewish Senior Living Group

Tuesday

Ginger and Green Papaya Soup Or Asian Salad

Snap Peas, a trio of bell peppers, carrots, celery, napa cabbage, red onion, snow peas and bean sprouts, marinated with sesame vinaigrette

Sweet and Sour Chicken

Chicken thigh braised in orange, pineapple, garlic, onions, ginger, celery, bell peppers and Asian five spice.

Teriyaki Beef Steak

Grilled beef steak and glaze with teriyaki sauce

Stir-Fry Vegetable with Tofu and Shoyu Udon

Array of Stir-fry Asian vegetable and tofu over Shoyu (soy sauce) Udon noodles

Jasmine Rice or Sautéed Edamame Roasted Baby Carrot or Steamed Bok Choy

Peach Cobbler
NSA Dessert of the Day



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Wednesday

Borscht (Cold Beet Soup) Or Fennel Pomegranate and Apple Salad

Fresh fennel, pomegranate, celery and apple tossed in sweet tangy dressing

Trout Almondine

Oven baked trout served with almondine sauce (roasted almond, shallots, white wine, butter and lemon)

Braised Brisket

Slow cooked beef brisket with aromatic vegetable and herbs

Vegetable Pot Pie

A hearty filling of array vegetable Topped with flaky fillo dough and baked until golden brown

Quinoa with Olives or Black Bean Sauté Sautéed Corn with Bell Peppers or Roasted Acorn Squash

Cheesecake
NSA Dessert of the Day

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Thursday

Roasted Carrot and Apple Soup Or Fig and Arugula Salad

Fresh Figs, Organic baby arugula and feta cheese drizzled with raspberry dressing

Prime Rib

Slow Roasted Prime rib of beef and Au jus

Chicken Cacciatore

Stewed chicken thigh with olives, mushroom and herbs

Tortellini with Wild Mushroom

Tortellini pasta tossed in white wine, garlic and wild mushroom

Golden Yukon Mashed or Polenta Garlic Blue Lake Green Beans or Herbed Roasted Mushroom

Coconut Macaroons NSA Dessert of the Day

Taube Koret Campus for Jewish Life

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Friday

Matzo Ball Soup Or Gefilte Fish

Gefilte Fish, romaine lettuce, tomato, carrots and horseradish

Seasoned Roasted Chicken

Seasoned chicken slowly roasted to perfection with chicken au jus Choice of dark or white meat

Stuffed Cabbage with Tomato Sauce

Ground beef, rice, and raisins rolled in cabbage then cooked and topped with sweet & sour sauce

Stuffed Vegetarian Cabbage with Tomato Sauce

Brown rice, lentils, onions, and herbs rolled in cabbage then cooked and topped with tomato sauce

Potato Latkes or Citrus Lentil Spaghetti Squash or Stewed Vegetable

> German Chocolate Cake NSA Dessert of the Day

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Saturday

Butternut Squash Soup Or Israeli Cous Cous Salad

Israeli Cous cous with tomato, olives, onion, cucumber, feta cheese and parsley, tossed in lemon vinaigrette

Broiled Red Snapper

Broiled wild caught Red Snapper served with tomato relish

Lamb Paprikash

Stewed lamb with bell peppers, onion, tomato, cumin and paprika

Vegetarian Paprikash

Stewed array of vegetable seasoned with cumin and paprika

Seasoned Organic Greenwheat Freekah or Garlic Orzo Vegetable Medley or Eggplant and Tomato Sauté

> Baklava NSA Dessert of the Day