



**THE PIONEERS IN KOSHER GOURMET DINING**

Contemporary Cuisine • Sumptuous, Straightforward, Healthy

141 W 69th Street • New York, NY • (212) 877-8457

www.levana.com • info@levana.com

**EXECUTIVE CHEF CHASE SANDERS**

**MENU**

**Appetizers**

MEDITERRANEAN CHICKEN SOUP .....	7.50
SOUP DU JOUR .....	7.50
BABY RED AND GREEN ROMAINE LETTUCES Herbed Olive Oil Croutons, Roasted Garlic and Anchovy Dressing.....	10.50
ASIAN SALAD, Napa Cabbage, Bok Choy, Red Bell Peppers, Water Chestnuts and Almonds Tossed in a Sesame Soy Dressing.....	12.50
WITH DUCK CONFIT .....	18.50
MARINATED PORTOBELLO MUSHROOM with Tri-Colored Salad of Arugula, Endive and Radicchio .....	12.50
SPINACH AND WILD MUSHROOMS with Candied Walnuts and House Dressing.....	12.50
DAIKON FETTUCICNI with Japanese Eggplant, Oyster Mushrooms, Snow Peas and Cilantro .....	13.50
AS AN ENTRÉE.....	21.50
SEARED GINGER TUNA with Roasted Japanese Eggplant, Asian pear and Micro Pea Shoots.....	14.50
SALMON CAKES, with Aioli Sauce, Mache, Onion and Tomato .....	12.50
DUCK AND SHIITAKE MUSHROOM WONTONS, Steamed and Pan Seared with Mango-Ginger Dipping Sauce.....	14.50
ROASTED VENISON SAUSAGE over Spiced Fruit and Currant Purée .....	14.00
SWEETBREADS Porcini Dusted with Mache, Wild Mushrooms, Pickled Onions And Toasted Almond Salad with Dijon Emulsion .....	16.00



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<p align="center"><b>Prix Fixe Dinner \$38.00</b></p> <p align="center"><b>Appetizer Choice</b></p> <p align="center">Salad of Baby Greens OR Any Soup</p> <p align="center"><b>Entree Choice</b></p> <p align="center">Marinated London Broil, Grilled Chicken Paillard, Penne Primavera al Pesto</p> <p align="center"><b>Dessert Choice</b></p> <p align="center">Chocolate Cake or Trio of Sorbets</p>
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## Entrées

### FILET OF ATLANTIC SALMON

Pecan Crusted, with Country Olive Tapenade, Honey Glazed Artichoke, Fennel, Apples and Potato Rouillé.....

28.50

*\*\*White: Riesling Alsace, Abarbanel Red: Pinot Noir, Barkan Classic*

FISH DU JOUR..... MARKET PRICE

### BRAISED COLORADO LAMB SHANK

with Saffron Risotto and Root Vegetables..... 29.50

*\*\*White: Chardonnay, Baron Herzog, Russian River*

*Red: Cabernet Sauvignon "Special Reserve" Baron Herzog, Alexander Valley*

### HERB CRUSTED FREE RANGE CHICKEN BREAST

With Truffle Mashed Potatoes and Haricot Verts ..... 26.50

*\*\*White: Sauvignon Blanc, Goose Bay, New Zealand Red: Shiraz, Teal Lake*

### GRILLED 16–20 OZ. PRIME RIBEYE STEAK

Served with Caramelized Onions, Potato Cake, Broccolini, Wild Mushroom Demi Glace

..... 42.50

*\*\*White: Chardonnay Hagafen Red: Cabernet Sauvignon, Weinstock, Napa Select*

### BRAISED SHORT RIBS OF BEEF

Served with Garlic Mashed Potatoes, Wild Mushrooms and Sautéed Pea Shoots..... 32.50

*\*\*White: Fusion White, Segal Red: Fusion Red, Segal*



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## **Entrées**

- SEARED FILET OF BEEF, Portobello Mushroom, Charred Red Onions and Baby Carrots and Zucchini with a Green Peppercorn-Mushroom Sauce ..... 38.50  
*\*\*White: Gewürztraminer, Alsace, Abarbanel Red: Cabernet Sauvignon, Hagafen*
- CRISPY BREAST AND BRAISED LEG OF FREE RANGE DUCK,  
With Roasted Fingerling Potatoes and Orange Infused Braised Belgian Endive ..... 36.50  
*\*\*White: Pinot Grigio, Gabrielle Red: Zinfandel, Weinstock Cellar Select*
- ROSEMARY CRUSTED RACK OF LAMB  
With Wild Rice, Ratatouille and Currant Sauce ..... 55.00  
*\*\*White: White Riesling, Napa Valley Hagafen Red: Syrah, Napa Valley Hagafen*
- PAN SEARED TUSCAN VEAL CHOP Sautéed Broccoli Rabe, White Beans and Pistachios With Balsamic Port Reduction ..... 48.50  
*\*\*White: Sauvignon Blanc, Hagafen Red: Cabernet Sauvignon, Baron Herzog*
- GRILLED AMERICAN BISON DELMONICO STEAK Southwestern Spice Rubbed,  
Sautéed Cipollini Onion, Haricots Verts and Sweet Potato ..... 48.50  
*\*\*White: Chardonnay, Goose Bay, New Zealand  
Red: Bordeaux, St. Emilion '02 Chateau de Maison Neuve*

*\*\* We Have Suggested a Red and White Wine That Will Pair Well with Each Entrée*

**CHECK OUT OUR WINE BAR FEATURING 25 RED AND WHITE WINES BY THE GLASS**

**PLANNING A SPECIAL EVENT?**

**Ask about our discounted group menus and private dining room**

**INVITED TO A FUNCTION AT A NON-KOSHER VENUE?**

**We can provide you with the finest in kosher meals anywhere, even offering china service.**

**All menu items and prix fixe subject to availability; alternatives may be offered.**