

# JERSEY BITES™

A QUEST FOR FOOD WITH ATTITUDE

## ROSA MEXICANO CELEBRATES 10th ANNUAL MEXICAN PASSOVER

*Culinary Advisor Jonathan Waxman Blends Jewish Heritage & Mexican Flavors*



Rosa Mexicano debuts its Mexican Passover menu, crafted by Culinary Advisor Jonathan Waxman, April 6 – 13. Drawing inspiration from his Jewish heritage and current culinary trends in Mexico City, Waxman has

created a menu including dishes such as *Red Snapper Gefilte Fish*; *Tecate Pulled Beef Brisket Tacos*; *Date, Lemon & Piñon Cake with Honey* and a special *Passover Sangria* with Manischewitz® reduction.

Spring and traditional Passover ingredients meet Mexican flavors and influences in offerings like *Matzoh-Breaded Chicken Breast* and a tropical twist on Haroset made with tangerine, pomegranate and coconut. Part of Rosa Mexicano's annual Flavors of Mexico series, the Mexican Passover menu will be available at all Rosa Mexicano locations, including Riverside Square in Hackensack. The complete menu features:

### Starters:

#### **Sedar Plate available**



#### **Haroset de Jonathan Waxman / Jonathan Waxman's Haroset**

A blend of dates, coconut, tangerine, pomegranate, almonds, cinnamon and rose apples

#### **Hierbas Amargas / Maror**

Roasted beets, scallions and avocado with a creamy horseradish dressing, served with crispy parsley and matzoh meal tortillas

### Appetizers:

#### **Huachinango "Gefilte Fish" / Red Snapper Gefilte Fish**

Traditional fish dumplings of red snapper (Gefilte Fish) with a habanero-tomato sauce and pickled vegetables

#### **Sopa de Pato con Remolachas / Duck and Beet Borscht**

Roasted beet soup with pulled duck, spring vegetables and chile de árbol crema

### Entrees:

#### **Milanesa de Pollo / Matzoh-Breaded Chicken Breast**

Crispy chicken breast breaded with matzoh and eggs, served with a salad of apricots, peaches, cherries and a tamarind vinaigrette



### **Cordero Guisado / Braised Lamb Shank**

Braised lamb shank flavored with cumin, turmeric and cilantro served with dates, baby onions, whole garlic, tangerines and Passover rice with saffron & red chilies

### **Tacos de Tinga de Res / Pulled Beef Brisket Tacos**

Beef brisket studded with jicama and carrots, cooked in Tecate beer, habanero, charred red torpedo onions, pomegranate and served with pimento, toasted almonds and grilled baby leeks

### Dessert:

### **Pastel de Dátil, Limón y Piñón / Date, Lemon and Piñón Cake**

Date, lemon and piñón cake with honey topped with whipped cream and a drizzle of lemon syrup. Served with fresh fruit

### Beverage:

### **Lágrima / The Tear Drop**

El Jimador Silver Tequila, fresh lime juice, muddled parsley, topped with "salt air" and garnished with celery

### **Sangría de Passover / Passover Sangría**

Herradura silver tequila (Kosher) combined with apple and lemon juices, topped with Manischewitz reduction

### **Dr. Brown's Soda**

Cel-Ray and Cream Soda

Waxman is acclaimed as one of the pioneers of California cuisine, credited with being the first to bring its style, fusing French cooking techniques with the freshest local ingredients, to New York. As chef and owner of Barbuto in New York City, author of cookbooks "A Great American Cook" and "Italian My Way," and a former contestant on Bravo's Top Chef Masters, Waxman will incorporate the distinct regional cuisines of Mexico to create a truly seasonal menu, reflecting his commitment to local ingredients and the restaurant's authentic and inspired Mexican cuisine. As part of its 2012 Flavors of Mexico series, Rosa Mexicano will offer four seasonal menus created by Culinary Advisor Waxman that celebrate Eclectic Cuts, Mexican Passover, Foods of Baja and Day of the Dead.

### **About Rosa Mexicano**

Rosa Mexicano, established in 1984, introduced what was then a “new” cuisine to the Manhattan restaurant scene when it opened its original Midtown East location. In 2000, the next generation of Rosa Mexicano was ushered in with the opening of a second location near Lincoln Center, once again breaking new ground by featuring a stunning modern interior inspired by contemporary Mexican architecture and establishing the vibrant signature style of restaurants to come. Today, the growing restaurant group has thirteen locations nationwide in New York City; Atlanta, GA; Miami, FL; Hackensack, NJ; National Harbor, MD; Los Angeles, CA; Washington DC; Chevy Chase; Downtown Minneapolis and its first location abroad in Panama City. In 2012, Rosa Mexicano will open in Boston and San Francisco. Rosa Mexicano continues its commitment to delivering authentic Mexican cuisine in an accessible, stylish and festive atmosphere. Rosa Mexicano Kitchen now offers these same authentic flavors at home with a line of gourmet soups, stocks, cooking sauces, salsas and corn chips, available at [www.rosamexicano.com](http://www.rosamexicano.com) and select stores across the country.