

MOSHE BASSON

BIBLICAL
PANQUEK
SEEDS OF
PEACE

Menu created and supervised by
Moshe Basson,
Cooked by Tim Kelle and St. Charles

The OSFC Trust would like to thank:



kaufmann

Eymann



yaffo winery



WINES

at the reception

Gefen Hashalom Kosher Wines from Germany:
Wirshing Silvaner/Franken
von Hövel Riesling/Saar
Nik Weis Riesling/Mosel

with the starter

Georg Breuer 2016 Riesling ‚Estate‘ Rüdesheim/Rheingau
Rainer Eymann 2017 Riesling „Alte Reben“/Pfalz
Heymann-Löwenstein 2016 Riesling Schieferterrassen/Mosel
Kaufmann 2012 Riesling Hattenheimer Hassel/Rheingau
Georg Mosbacher 2016 Riesling Deidesheimer Herrgottsacker/Pfalz
Schätzle 2016 Grauburgunder Schatz vom Vulkan/Baden
Stenner 2014 Silvaner Ebersheimer Sand/Rheinhessen

with the main course

Kishor 2015 GSM/Western Galilee
Seahorse 2013 Fellini/Judean Hills
Somek 2015 Haderech Halevana/Zichron Ya'akov/Shomron
Somek 2013 Kerem/Zichron Ya'akov/Shomron
Somek 2013 Carignan/Zichron Ya'akov/Shomron
Somek 2011 Bik'at Hanadiv/Zichron Ya'akov/Shomron
Tzora 2016 Red/Judean Hills
Vitkin 2015 Red Israeli Journey/Galilee
Yaffo 2017 Chardonnay/Judean Hills
Yaffo 2014 Heritage/Judean Hills

Jacob and Esau Red Lentil Stew
Fire Roasted Eggplant
Hyssop Pesto
Rich Green Tahini Sauce
Chickpea Salad

Chiga - Vegan Kibbeh Nayeh -
Galilee Style

Freekeh Risotto with Almond
Milk and String Beans
Fish Siniya baked in Tahini,
served with Purslane
Ecalyptus Green Salad

For dessert -

Basbusa Semolina Cakes
Ice Cream from Paradise -
Muhallebieh style pudding
with rose petal jam