

Little
nelly

rosh hashanah
REHEATING
INSTRUCTIONS

3815 w magnolia
burbank, ca

LITTLE-NELLY.COM

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To Start

fall market crudités

with heirloom white bean dip
ready to serve

ricotta-stuffed dates

with pomegranate and toasted almonds
*delicious warm or cold — drizzle with pomegranate molasses
and add almonds just prior to serving*

baked brie with honey and thyme

with market apples, rustic bread, and gluten-free crackers
*place on sheet pan in a 350-degree oven and bake until center is soft and gooey- roughly
6-8 min*

potato latkes

with applesauce & creme fraiche
arrange latkes in a single layer and reheat in a 350-degree oven until heated through

wagyu-beef pigs in blankets

with honey mustard
*arrange pigs in a single layer and reheat in a 350-degree oven until heated through,
approx 8-10 min*

jan's deviled eggs | \$30 / dz

with smoked paprika and chives (gf)
ready to serve

round braided challah

Mains

seared sea bass

with blistered grapes and italian salsa verde

*heat at 350 degrees for 10-12 min, removing top foil after 8 min
drizzle salsa verde on top just prior to serving*

roast chicken

with cider, honey, and cranberry relish

reheat at 350 degrees for approximately 15 minutes

braised beef brisket

with jus and roasted root vegetables

reheat at 350 degrees for 15-18 minutes, until heated through

roasted head of cauliflower

with roasted fingerling potatoes and rainbow carrots (vegan)

reheat at 350 degrees for 12-15 minutes, until heated through

Sides

first-of-fall market salad

terry ranch apples and asian pears, pomegranate arils,
mixed market lettuces, and honeyed-cider vinaigrette

schaner farms leek and potato soup

transfer soup to a small pot and reheat on med-low until heated through

sautéed haricots verts

with hazelnut dukkah

*can be reheated in oven or on stovetop until warm, 5-8 minutes,
sprinkle with dukkah just prior to serving*

rainbow baby carrots

with lemon-tahini drizzle

can be reheated in 350 oven for 10-12 minutes

jeweled rice

with dates, dried apricots, cranberries, and saffron

reheat in 350 degree oven with foil lid on for 10-12 min, stirring occasionally

whipped olive oil potatoes

with parsley and chives

transfer potatoes to a small pot with a lid. add 1/4 c water to pan, and reheat on stove for 10-12 minutes, stirring occasionally, until potatoes are light and fluffy, and heated through.