



# CULINARY CORNER

## WHAT YOU NEED TO KNOW . .

We are very pleased at the amount of interest the community has shown in taking the NewBridge kitchen tour. So much interest in fact that the May tour is now full. Thank you to those who have registered and we look forward to guiding you on the tour. For those that missed this opportunity, fear not! We will announce the date of the June kitchen tour in the next two weeks.

Celebrating Mother's Day! We have nearly 250 residents, families and guests joining us for this brunch this Sunday. So many dining in fact we will be using the terrace room and fireplace area for seating. Furniture in this area may be moved starting Friday in anticipation of the set-up process. We look forward to serving you on this special day for Moms.

New Centro dinner menu is coming soon! This past Wednesday we presented the new menu and sampled some of the dishes with the dining committee. The new menu is scheduled to roll out on Monday, May 25. As a reminder Centro will be closed for lunch that day. Join us on the zoom chat on Thursday May 21 for the power point presentation and discussion.

Join us on Friday, May 22 for the Shavuot communal dinner in Great Meadow Hall. This event is a Kosher dairy meal starting at 6:15 p.m. following services. Visit the [upcoming events page](#) on the dining website for the menu, additional details and to register and make your meal selections. Special event registration is now open with a deadline to register of Friday, May 15.

The next Wine Down social "Rosé all Day" is happening Monday, May 18 at 4:00 p.m. in the Terrace Room. Please join us for some libations and conversations, we look forward to seeing you there.

As always, if you have any questions regarding an upcoming dining event, please contact Chelsea, Josh or another member of the dining leadership team. Contact information can be found on the community app or on the [contact resources page of the dining website](#).



YOU'RE INVITED TO OUR  
NEXT WINE DOWN:

# ROSÉ ALL DAY



May 18, 2026 4:00p.m - 5:00 p.m  
Terrace Room

Wine Down events are an opportunity to gather in a festive environments that cultivates.

Rosé is often considered the first wine ever created, dating back to 7000 BC. It gets it's pinkish color by the skin of red grapes and the time they spend soaking in the wine.


# Shavuot Dinner

KOSHER DAIRY MENU

GREAT MEADOW HALL

FRIDAY, MAY 22ND, 2026 6:15PM

## STARTER

Farro and pomegranate salad with a mix of frisee and romaine lettuce, cucumbers, red onion, toasted almonds and a lemon vinaigrette VG 

or

Smoked salmon crostini with cream cheese, chives and capers

## ENTREE 1

Caprese Baked Arctic Char \$30

Fresh arctic char lightly marinated and topped with roma tomatoes, fresh mozzarella, basil and a balsamic drizzle

## ENTREE 2

Baked Quiche \$26 V

Baked eggs mixed with mushrooms, gruyere cheese & kale

## VEGAN

Rainbow vegetable potato latkes with non-dairy cashew sour cream & spiced chickpeas \$22 VG/GF

## SIDES

Traditional Noodle Kugel V

Steamed California Vegetables (broccoli, cauliflower & baby carrots) VG/GF 

## DESSERT

New York Style Cheesecake with Berry Sauce V

or

Fresh Fruit Cup VG/GF 

for additional details and to register electronically visit:  
[nbocdine.org/upcoming-events/](http://nbocdine.org/upcoming-events/)

deadline to register is Friday May 15th

# NOSH LUNCH SPECIALS

May 10<sup>th</sup> - May 16<sup>th</sup>

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## Soup

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Sunday: Lentil Vg GF 

Monday: Tomato basil Vg GF 

Tuesday: Beef barley

Wednesday: Split pea Vg GF 

Thursday: Miso vegetable Vg

Friday: Chicken matzo ball

Saturday: Wild rice & turkey GF

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## Entrées

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\*All specials are \$14.99, beverage & one side included

Monday: Grilled chicken Caesar salad

Tuesday: Tuna melt

Wednesday: Chicken fingers and fries

Thursday: Beef burger  
with vegan cheddar cheese & turkey bacon

Friday: Fish & chips  
with a lemon wedge & tartar sauce

# NOSH DINNER BUFFET

May 10<sup>th</sup> - May 16<sup>th</sup>

Buffet Price \$26

\*Please see separate Friday  
Shabbat menu and order form

## Sunday- Chef selections

**Soup:** Lentil Vg GF ♥

**Entrée 1:** Beef marsala GF

**Catch of the day:** Poached salmon GF ♥

**Chicken:** Half or quarter white or dark served with  
cranberry sauce GF

**Vegan:** Grilled Impossible loaf cake with  
caramelized onions Vg

**Starch:** Corn succotash Vg GF or  
mashed potatoes Vg GF

**Veg:** Vegetable medley Vg GF ♥  
or roasted beets Vg GF

**Dessert:** Chocolate lava cake V

## Monday

**Soup:** Tomato basil Vg GF ♥

**Entrée 1:** Chicken cacciatore

**Catch of the day:** Fish cakes with tartar sauce

**Chicken:** Half or quarter white or dark served with  
cranberry sauce GF

**Vegan:** Mushroom ragu Vg

**Starch:** Rice pilaf Vg GF or  
baked potato Vg GF

**Veg:** Sauteed cauliflower with bell peppers Vg GF ♥  
or steamed green beans Vg GF ♥

**Dessert:** Peach pie V

## Tuesday

**Soup:** Beef barley

**Entrée 1:** Roasted turkey with sage gravy and bread  
stuffing

**Catch of the day:** Cod puttanesca GF ♥

**Chicken:** Half or quarter white or dark served with  
cranberry sauce GF

**Vegan:** Vegetable frittata Vg GF

**Starch:** Mashed butternut squash Vg GF or  
baked sweet potato Vg GF ♥

**Veg:** Roasted Brussel sprouts with cranberries Vg GF ♥  
or steamed spinach Vg GF ♥

**Dessert:** Carrot cake V

## Wednesday -Southern Comfort

**Soup:** Split pea Vg GF ♥

**Entrée 1:** Crispy fried chicken

**Catch of the day:** Cajun-baked red snapper GF ♥

**Rotisserie Chicken:** Half or quarter white or  
dark served with cranberry sauce GF

**Vegan:** Baked macaroni and cheese Vg

**Starch:** Sweet potato casserole with pecans Vg  
Roasted potatoes Vg GF

**Veg:** Collard greens Vg GF ♥  
coleslaw V GF

**Dessert:** Chocolate mousse cake V

## Thursday - Japanese Night

**Soup:** Miso vegetable Vg

**Entrée 1:** Handmade sushi station

**Catch of the day:** Ginger and soy glazed  
striped bass

**Chicken:** Half or quarter white or dark served  
with cranberry sauce GF

**Vegan:** Tofu stir-fry Vg

**Starch:** Vegetable lo-mein or  
baked potato Vg GF

**Veg:** Tempura vegetables Vg

Steamed baby bok choy Vg GF ♥

**Dessert:** Mini black and white cookies V

**Dessert of the week:**

**Smores cookie** V

V = Vegetarian Vg = Vegan ♥ = Heart Healthy GF = Gluten Friendly.  
Consuming raw or undercooked meat, fish, poultry or eggs can  
increase your risk of a foodborne illness. Please notify your server in  
advance of any food allergies you may have.

# C E N T R O

W E E K L Y S P E C I A L S

May 10<sup>th</sup> - May 16<sup>th</sup>

## Monday -

- Soups:** Roasted carrot and shallot Vg GF ♥ \$5  
**Entrée 1:** Chicken coq au vin with mushrooms, red wine, and pearl onions GF LF \$20  
**Entrée 2:** Crispy coconut tofu medallions with Piña Colada sauce V \$12  
**Sides:** Au gratin potatoes V GF \$4  
Garlic green peas Vg GF ♥ \$3  
**Desserts:** Grasshopper pie V

## Tuesday

- Soup:** Borscht with sour cream V GF \$5  
**Entrée 1:** Wagyu dry-rubbed braised beef brisket with smoked onion demi GF LF \$24  
**Entrée 2:** Loaded baked potato with Impossible meat sauce, cheddar cheese & sour cream V GF \$12  
**Daily Sides:** Baked beans Vg GF \$4  
Roasted baby carrots Vg GF ♥ \$3  
**Dessert:** Berry cobbler with whipped cream V \$6

## Wednesday

- Soup:** Potato & leek chowder V \$5  
**Entrée 1:** Twin salmon cakes with Bernaise sauce \$22  
**Entrée 2:** Two fried eggs over easy with vegan sausage hash V \$12  
**Daily Sides:** Parslied potatoes Vg GF \$4  
Roasted broccoli Vg GF ♥ \$3  
**Dessert:** Coffee cake V \$6

## Thursday

- Soup:** Three bean Vg GF ♥ \$5  
**Entrée 1:** Pecan crusted chicken breast with maple mustard sauce \$24  
**Entrée 2:** Margherita pizza with fresh mozzarella, ripe tomatoes & basil on naan bread V \$12  
**Daily Sides:** Cous cous pilaf Vg \$4  
Corn succotash Vg GF ♥ \$3  
**Dessert:** Chocolate mousse V \$6

## Friday

- Soup:** Beef barley LF \$5  
**Entrée 1:** Lamb tangine with apricots & toasted almonds GF LF \$26  
**Entrée 2:** Farmers market quesadillas Vg \$12  
**Daily Sides:** Saffron rice Vg GF \$4  
Braised red cabbage Vg GF ♥ \$3  
**Dessert:** Cranberry bliss cupcake V \$6

## Saturday

- Soup:** Roasted cauliflower and walnut V GF \$5  
**Entrée 1:** Seared rainbow trout with beurre blanc \$25  
**Entrée 2:** Japanese cabbage pancake with sriracha aioli \$12  
**Daily Sides:** Potato cake Vg GF \$4  
Sautéed vegetable medley Vg GF ♥ \$3  
**Dessert:** Flourless chocolate brownie V \$6

## Salad of the week

Roasted pear and gorgonzola salad \$5/\$8 V GF  
Mixed greens, walnuts, cranberries, red onion and apple cider vinaigrette

## Cookie of the week

Espresso cookie V \$2

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# SHABBAT DINNER MENU

FRIDAY MAY 15, 2026 | WINTER GARDEN

## STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

## ENTREES

Veal blanquette braised veal shoulder with  
mushroom-rosemary sauce | \$27 GF

Seared mahi with roasted tomato relish | \$26 GF ♥

Roasted cabbage wedge with three bean curried  
coconut sauce | \$14 Vg

## SIDES

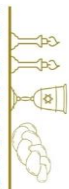
Moroccan cous cous V

Roasted asparaguss Vg GF ♥

## DESSERTS

Chocolate ganache cake V

Fruit cup Vg GF ♥



**Friday, May 15th, 2026**

**Shabbat Dinner in Winter Garden (Nosh)**

**Please return to collection box in the Nosh Restaurant no later than:  
5:00pm on Tuesday, May 12th**

Subject to the cancellation policy. Shabbat pre-ordered meals will be charged 24 to 48 hours prior to event. Refunds may not be issued once charges have been processed

Name:

Apt. #:

Party / Group / Table Host

**Meal Options Selections**

*\*Lighter fare menu is not available during Shabbat dinner*

STARTER		ENTRÉE			DESSERT	
PLEASE SELECT ONLY ONE		PLEASE SELECT ONLY ONE			PLEASE SELECT ONLY ONE	
Matzo Ball Soup	Garden Salad	Beef	Fish	Vegan	Dessert	Fruit Cup

CHOICE OF DRESSING

French    Honey Mustard    Raspberry Vinaigrette    Italian    Thousand Island    Oil & Vinegar

**NOTES: please list any dietary restrictions/preferences here. We will do our best to accommodate.**