



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

As presented on the zoom chat yesterday there have been updates to the menu and order form for Friday Shabbat dinners in Winter Garden. The new changes will be seen in this week's dining packet for the Friday, August 7, Shabbat dinner. The mostly al la carte menu offers more variety and meal options as well as the addition of a simply prepared alternate meal. We hope you find the changes favorable to customizing your dining preferences at Shabbat and we look forward to your feedback.

Included in this week's dining packet is the first memo including initial timeline and dining operational plans for the High Holidays in September. More information including final menus and registration information will follow in future communication in the next two weeks. For now, save the dates and we look forward celebrating with you.

Have you tried any of the items recently added to the new Centro lunch menu? We have heard that the omelet and the pastrami melt are two of the new favorites. The new Centro dinner menu is scheduled to roll out Monday, August 17. Stay tuned for details including preview and timeline as the date of the new menu approaches.

Intermittent issues when making reservations electronically through the dining website have been reported. While we have been unable to duplicate or identify the issues, the reports have included a couple of patterns so please note the following. Try accessing the website directly at nbocdine.org rather than through the Uniguest community app. Also, if using Safari as your browser and you encounter the issue, try switching to Chrome or Firefox. We will continue to note and research the issues as they are reported.

New kiosk location! The tablet dedicated to the dining website which has been situated at the concierge desk is moving to the Centro host stand. We encourage all residents to utilize this resource and the Centro host will support and answer questions about the function of the tablet and the dining website as needed.

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.

CENTRO

WEEKLY SPECIALS

August 2nd - August 8th

Monday -

- Soups:** Roasted carrot and shallot Vg GF ♥ \$5
Entrée 1: Chicken coq au vin with mushrooms, red wine, and pearl onions GF LF \$21
Entrée 2: Crispy coconut tofu medallions with Piña Colada sauce V \$12
Sides: Au gratin potatoes V GF \$4
Steamed 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
Steamed spinach Vg GF ♥ \$3
Dessert: Berry cobbler with whipped cream V \$6

Wednesday

- Soup:** Potato & leek chowder V \$5
Entrée 1: Apricot glazed salmon GF \$24
Entrée 2: Two fried eggs over easy with vegan sausage hash V \$12
Daily Sides: Parslief 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 \$25
Entrée 2: Greek Pizza on cauliflower crust Vg GF \$12
Daily Sides: Corn on the cob Vg GF \$4
Green bean casserole V \$3
Dessert: Chocolate mousse V \$6

Friday

- Soup:** Beef barley LF \$5
Entrée 1: Lamb tagine 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: Matzo vegetable brie with tahini crème fraiche V \$12
Daily Sides: Potato pancake 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
Radicchio and iceberg mix, walnuts, cranberries, red onion and apple cider vinaigrette

Cookie of the week

Espresso cookie V \$3

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.

NOSH LUNCH SPECIALS

August 2nd - August 8th

Soup

Sunday: Corn chowder **Vg GF**

Monday: Lentil **Vg GF** ❤️

Tuesday: Black bean corn tortilla **Vg**

Wednesday: Sweet potato bisque **Vg**

Thursday: Potato leek **Vg GF**

Friday: Chicken matzo ball

Saturday: Mushroom barley **Vg** ❤️

Entrées

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

Monday: Hot honey fried chicken sandwich

Tuesday: Tuna melt
on Texas toast with chips

Wednesday: Chicken fingers and fries

Thursday: Beef sausage sub
with peppers, onions & marinara

Friday: Fish sandwich on a bulky roll

NOSH DINNER BUFFET

August 2nd - August 8th

Buffet Price \$26

Sunday-

Soup: Corn chowder **Vg GF**

Entree 1: Sweet & sour turkey meatballs

Catch of the day: Ginger soy poached salmon **GF**

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

Vegan Entree: Sesame ginger scallion fried tofu **Vg**

Starch: Garlic jasmine rice **Vg GF**

Veg: Sautéed snap peas with garlic **Vg GF**

Dessert: Raspberry roll **V**

Monday

Closed for birthday night

Tuesday -Turkey Night

Soup: Black bean & corn tortilla **Vg**

Entrée 1: Herb-roasted turkey with sage gravy & challah stuffing

Catch of the day: Seared hake with fire roasted bell peppers **GF** ❤️

Chicken: Grilled chicken thighs **GF**

Vegan: Vegetable frittata **Vg GF**

Starch: Sweet mashed potato **Vg GF** ❤️

Veg: Herb-roasted vegetable medley **Vg GF** ❤️

Dessert: Carrot cake **V**

Wednesday Night Lites

See Nosh Bistro Menu

Speccial: Chicken fingers & fries

Thursday- Irish Night

Soup: Potato leek **Vg GF**

Entrée 1: Corned beef & cabbage with potatoes **GF**

Catch of the day: Beer-battered cod

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

Vegan: Mushroom Irish stew **Vg**

Starch: French fries **Vg GF**

Veg: Boiled cabbage & carrots **Vg GF** ❤️

Dessert: Chocolate chip brownie with a stout chocolate sauce **V**

Friday Shabbat

See separate weekly Shabbat menu & order form

Dessert of the week:
Smores cookie **v**

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SHABBAT DINNER MENU

FRIDAY AUGUST 7, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF♥ \$4

ENTREES

Braised brisket with rosemary & garlic | \$23 GF

Grilled salmon steak with yellow
tomato relish| \$24 GF♥

Grilled cauliflower steak Florentine | \$18 Vg GF

SIDES

Herb-roasted fingerling potatoes Vg GF

Honey braised Brussel sprouts V GF ♥

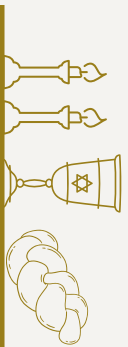
DESSERTS

Coffee crumble cake V \$6

Fruit cup Vg GF♥ \$4

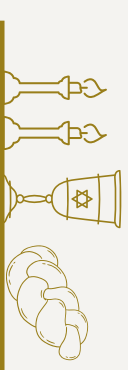
Alternate meal: \$20

Grilled chicken GF♥ with baked
potato Vg GF & broccoli Vg GF ♥



Shabbat Dinner Order Form

Friday, August 7th, 2026



Please return to collection box in the Nosh Restaurant no later than:

5:00pm on Tuesday

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

The menu is a la carte. You will be charged based on your selections

NAME: _____

UNIT #: _____

TABLE HOST: _____

STARTER:

Salad _____

Gefilte fish _____

Soup _____

ENTREE:

Entree 1 _____

Entree 2 _____

Vegan _____

Alternate meal _____

DESSERT:

Dessert _____

Fruit cup _____

NAME: _____

UNIT #: _____

TABLE HOST: _____

STARTER:

Salad _____

Gefilte fish _____

Soup _____

ENTREE:

Entree 1 _____

Entree 2 _____

Vegan _____

Alternate meal _____

DESSERT:

Dessert _____

Fruit cup _____

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



HIGH HOLY DAY DINING INFORMATION

This week's packet contains dining information for the upcoming High Holy Days including the timeline and general information. Menus will follow in a future communication.

For questions or support, please reach out directly to:

Chelsea Cromwell at x4-9118 chelseacromwell@hsl.harvard.edu or

Joshua Ferraro at x4-9121 joshua ferraro@hsl.harvard.edu

Please Note:

- Registration for the first two nights of Rosh Hashanah in Great Meadow Hall will open beginning Friday, August 7 with a deadline of Sunday, August 30
- You must reserve your seats and select your meals prior to the deadline using the electronic form on the upcoming events page of the dining website nbocdine.org (Reserve for your household and family members only)
- Family members are welcome to join residents for all dining events for Rosh Hashanah, Erev Yom Kippur and Yom Kippur Break-the-Fast
- There is a 10 seat maximum per household for dinners in GMH and a 8 seat maximum per household for dinners in Centro and Nosh
- For pre-order events, nonrefundable charges will be processed 48 hours prior
- There is no pre-order required for High Holy Day dinners in Centro, but reservations are required and can be made 1 week in advance as is the normal reservation process.
- Takeout orders will be available day of for up to 6 meals if ordered by 2pm



ROSH HASHANAH DINING TIMELINE

Friday September 11 - First Night

Kosher communal dinner in Great Meadow Hall (pre-order required)

Doors open 6:30pm - Dinner Service begins 6:45pm

Centro dinner buffet (reservations required)

5pm-8pm

Nosh is closed for dinner service

Saturday, September 12- Second Night

Kosher communal dinner in Great Meadow Hall (pre-order required)

Doors open 5pm - Dinner service begins 5:30pm

Centro - Normal dining operations (reservations required)

Nosh is closed for dinner service

Sunday, September 20 - Erev Yom Kippur

Nosh Kosher buffet | **4pm - 6pm**

Centro dinner buffet | **4pm-6pm**

Monday, September 21 - Yom Kippur

Break-the-fast Kosher dairy buffet in GMH (open seating)

7:30pm - 9pm

Centro dinner break-the-fast buffet (reservations required)

5pm-8pm

Nosh is closed for dinner service