



# WINTER HOLIDAYS 2024

## Order Deadlines:

EREV HANUKKAH, 2ND & 3RD NIGHTS OF HANUKKAH:

Thursday, December 19th at 4PM

4TH THROUGH 6TH NIGHTS OF HANUKKAH:

48 hours notice

NEW YEAR'S EVE & NEW YEAR'S DAY 7TH & 8TH NIGHTS OF HANUKKAH:

Thursday, December 26th at 4PM

## Holiday Store Hours:

Christmas Eve:

8AM-4PM

Christmas Day/1st Night of Hanukkah:

CLOSED

New Year's Eve:

8AM-6PM

New Year's Day:

9AM-4PM

## APPETIZERS & SIDES

Chopped liver	\$20.98/Lb.
Traditional Cucumber Salad	\$17.98/Lb.
Smoked Whitefish Salad	\$39.96/Lb.
Baked Salmon Salad	\$39.96/Lb.
Smoked Bluefish Salad (cont. nuts)	\$40.96/lb.
Pickled Herring Salad (cont. gluten)	\$23.98/Lb.
Egg Salad with Cornichons	\$17.49/Lb.
Homemade Matzo Ball Soup	\$17.49/Lb.

## POTATO LATKES & CONDIMENTS

Classic Fried Potato Latkes	\$48.99/doz or \$4.49/ea.
Sweet Potato & Celeriac Latkes	\$48.99/doz or \$4.49/ea
Gluten-Free Potato Latkes	\$67.99/doz or \$5.99/ea
Crème Fraîche	\$10.99/8oz. tub
Horseradish crème fraîche	\$11.50/8oz. tub
Grandma Yetta's Homemade Chunky Apple Sauce	\$5.49/half pint or \$9.99/pint

## HERRING FILLETS

House Pickled Herring w/ wine sauce and onions	\$4.50/ea
House Pickled Herring w/ cream sauce and onions	\$4.50/ea
Spiced Matjes Herring (remove the served with carrots and jellied broth)	\$6.25/ea
Schmaltz Herring	\$6/ea
Roll Mops with Sour Pickles	\$4.50/ea
Roll Mops with Pickled Onions	\$4.50/ea
Extra Cream Sauce and/or Onions	\$1

## SPECIAL SALMON FOR CHRISTMAS & NEW YEARS

Imperial Balik "Tsar's Cut" Tenderloin of Scottish Smoked Salmon  
\$26.24 per 1/4 Lb.

## DESSERTS & SWEETS

Homemade Rugelach (apricot, raspberry, chocolate/lingonberry, clementine/ginger)	\$21.98/Lb.
Homemade Goopy Coconut Macaroons	\$26.99/doz
Homemade Chocolate Dipped Macaroons	\$30.99/doz
Super Moist Honey Cake	\$23/loaf
Decadent Chocolate Babka	\$23/loaf
Decadent Cinnamon Babka	\$23/loaf
Farmer Cheese Blintzes (with blueberry & cream soda compote)	\$79.99/doz. or \$6.99/ea
Mini Black & White Cookies	\$3/ea
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Salad of Fresh Fruit (serves 6-8)	\$43.99
1/2 lb. Seed + Mill Halva (Dark chocolate sea salt, pistachio, nougat, marble, inq. about flavors)	\$19.99
Joyva Chocolate Covered Raspberry Jelly Rings	\$9.99/box
Joyva Chocolate Covered Marshmallow Twists	\$9.99/box

SUFGANIOT | Raspberry Hanukkah Jelly Donuts \$5/ea

## HANUKKAH GELT & CANDLES

Traditional Milk Chocolate Gelt	\$1.99/bag of 4 or \$42.99/box of 24 bags
Traditional Dark Chocolate Gelt	\$1.99/bag of 4 or \$42.99/box of 24 bags
Fancy Milk & Dark Chocolate Gelt	\$11.99/bag of 6
Brooklyn Dark Chocolate Bark	\$25.99/box
Traditional Hanukkah Candles	\$6.99/box of 44
Metallic Blue & Silver Candles	\$15.99/box of 45
Honeycomb Beeswax Candles	\$18.99/box of 45
Plastic Dreidel	\$1.99/ea
Wooden Dreidel	\$4.49/ea

# BOUNTIFUL PLATTERS

**Priced per person. 8 person minimum. Served with assorted Shelsky's bagels and plain & scallion cream cheese**  
(Not served w/ the Salads and Schmears Platter) Add sliced tomatoes, cucumbers, and lemons to any platter for \$1/person

## Smoked salmon platter

Rich and smoky hand-sliced Eastern Gaspé Nova beautifully arranged on a platter with thinly-sliced red onions and capers.

**\$29** **Salmon trio platter**

Hand-sliced mild Scottish smoked salmon, pastrami-smoked salmon, and house-cured gravlax beautifully arranged on a platter with thinly-sliced red onions and capers.

**\$35**

## Smoked goodness platter

Rich & smoky hand-sliced Eastern Gaspé Nova, whole-filleted smoked whitefish, wild-Alaskan sable, & kippered salmon beautifully arranged on a platter with thinly-sliced red onions & capers.

**\$41** **Grand smoked plateau platter**

Rich and smoky hand-sliced Eastern Gaspé Nova, mild Scottish salmon, pastrami-smoked salmon, whole-filleted smoked whitefish, house-picked herring with pickled onions, and cream sauce or wine sauce, and kippered salmon beautifully arranged on a platter with thinly-sliced red onions and capers.

**\$46**

## Salads & schmears platter

Your choice of 6 of the following salads beautifully arranged on a platter, served with sliced rye and pumpernickel bread.

- Smoked whitefish salad
- baked salmon salad
- seriously great tuna salad
- smoked bluefish salad with roasted hazelnuts and oranges
- pickled herring salad
- chopped liver
- cucumber salad,
- egg salad with cornichons
- coleslaw
- potato salad
- macaroni salad
- riesling-braised sauerkraut
- health salad
- assorted pickles

**\$26**

## Shelsky's Delicatessen Meat Platter

Your choice of 3 or 4 of our classic Jewish deli meats, beautifully arranged on a platter and served with your choice of 2 sides, assorted pickles, sliced rye and pumpernickel, spicy brown deli mustard and Russian dressing.

### Choices:

- Choice of 2 sides - Coleslaw, health salad, potato salad, macaroni salad, riesling-braised sauerkraut.
- Choice of 3 meats **\$29.99**
- Choice of 4 meats **\$32.99**

## Shelsky's Sweets Platter (10 person minimum) **\$16/person**

A bountiful platter of homemade assorted rugelach, babka, honey cake, gooey coconut macaroons, and chocolate chip cookies with Maldon sea salt

## Platter of fresh crudites- with fine herbes fromage blanc (serves 20) **\$90**

# CAVIAR & ACCOUTREMENTS

## Wild American Hackelback Sturgeon Caviar **\$96/30g**

Being harvested from the world's smallest sturgeon, this caviar is small and firm with all the characteristics and tastes of the classic wild sturgeon. A high quality American caviar at a great price point.

## American Transmontaneous Caviar **\$81/30g**

Farmed in California, these firm, medium-size silver eggs have a clean up front palate with a full-flavored assertive brine to finish. These just might be the best bang for your buck caviar option!

## Kaluga Sturgeon Caviar **\$151/30g**

A luxurious caviar that will remind you of beluga. These large, dark brown eggs have an assertive mineral flavor on the front with a nutty smooth finish

## Kaluga Imperial Caviar **\$191/30g**

Kaluga hybrid sturgeon caviar possesses a more mild buttery note than the traditional Beluga caviar along with the earthy and nutty tones of Siberian sturgeon. Its trademark characteristics include its rich, creamy flavor and largesized pearly eggs.

## Osetra Caviar **\$166/30g**

Our Osetra caviar has round, plump grains with a unique, lingering and nutty flavor reminiscent of hazelnuts or fresh walnuts. Farmed in Israel with ultra-silky mouth feel and color that ranges from clear grey to golden chestnut to deep brown, this buttery caviar is unforgettable.

## Blinis **\$12.99/pack of 16**

## Crème Fraîche **\$7.99/8oz. tub**

## Mother of Pearl Caviar Spoon **\$8.99**

## \*\*\*Golden Osetra Caviar\*\*\* **\$241/30g**

Golden Osetra also known as Royal Caviar is golden yellow in color, abundantly rich flavor and relatively rare. This caviar is farmed in the Amur river valley, on the Chinese side of the Sino-Russian border. It is trully spectacular.

## Keta Salmon Roe **\$20.99/2oz. jar**

Big round orbs that pop joyfully between your tongue and the roof of your mouth, we always find it fun thinking of all the salmon these eggs could've been.

## French Trout Roe **\$26.99/4oz. jar**

These bright orange eggs are only slightly smaller than salmon eggs, but they are a bit firmer with a more pronounced pop. They have a really lovely earthiness reminiscent of the fresh-water streams that feed the major rivers of France.

## Smoked French Trout Roe **\$31.99/4oz. jar**

The fantastic trout roe of the previous description's fame, only smoked! The smoke flavor is pronounced but not overpowering. A really lovely topping to a freshly shucked raw oyster.

## Wasabi Tobiko **\$11.99/oz.**

Little green eggs from flying fish are infused with the sharp tang of wasabi. They're great on a latke. They're great as a topping for so many things. They're great for clearing your sinuses.

## Eggs Mimosas (Sieved hard-cooked eggs) and Minced Shallots **\$9.99**