



TASTE OF UTC MENU

3 COURSE PRIX-FIXE MENU \$49 PP - Wine Pairing \$12 PP

STARTERS

Wine Pairing: Prosecco Cocktail with Elderflower Liqueur, Fresh Lime Juice, Crème de Pêche, & Cranberry

BUTTERNUT SQUASH SOUP

House Made, Roasted Butternut Squash, Garnished with Greek Yogurt & Chives

GRILLED OCTOPUS

Fava Puree, House Roasted Beets, Heirloom Tomatoes, Onions, Olives & Capers

MUSHROOM & GOAT CHEESE PHYLLO PIE

Fresh Mushrooms & Tangy Goat Cheese with Thyme Wrapped in Crispy Phyllo Dough
Served Over Dill Yogurt Sauce with Arugula

ENTREES

RACK OF LAMB

Herb Crusted Rack of Lamb, Served with Israeli Couscous, Asparagus, Vine Tomatoes & Avgolemeno Sauce
Wine Pairing: Pico Maccario Lavignone Barbera D'Asti, Italy

SHORT RIBS

Braised Fig & Red Wine Short Ribs Served with Goat Cheese Polenta & Brussels Sprouts
Wine Pairing: Route Stock Cabernet, Napa Valley, CA

HALIBUT & SHRIMP

Pan Seared Halibut Paired with Fresh Gulf Shrimp, Vegetable Succotash,
Parsnip & Fennel Puree, Citrus Butter Sauce
Wine Pairing: Domaine Licia Albariño, Rias Baixas, Spain

DESSERT

Wine Pairing: Warre's Tawney Port 10 Year

LOUKUMADES

Traditional Greek Donuts, Vanilla Ice Cream,
Nutella Cream Sauce.

RICE PUDDING & ROASTED PEAR

Fresh Pears Roasted with Cinnamon & Honey
Served Over Creamy Arborio Rice Pudding.

Chef de Cuisine : Cruz Rodriguez