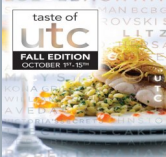


LUNCH



TASTE OF UTC MENU

3 COURSE PRIX-FIXE MENU \$20 PP

STARTERS

BUTTERNUT SQUASH SOUP

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

GREEK VILLAGE SALAD

Heirloom Tomatoes, Olives, Cucumbers, Onions, Barrel Aged Feta, Lemon Vinaigrette

ENTREES

GYRO SANDWICH

Rotisserie Gyro with House Made Tzatziki Sauce, Red Onion, Heirloom Tomatoes, & Arugula, Wrapped in Pita Bread & Served with Roasted Potatoes

CHICKEN PAILLARD

Breaded Chicken Breast Topped with Lemon Oregano Dressing
Served With Arugula Salad

GRILLED SALMON

Fresh Atlantic Salmon, Char Grilled and Served With Pear & Gorgonzola Risotto

DESSERT

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