

3 COURSE PRIX-FIXE MENU. \$43 PER PERSON.

APPETIZER

SOUP OF THE DAY

AVGOLEMONO, BEAN SOUP OR FISHERMAN'S STEW.

HARVEST SALAD

WILD FIELD GREENS, DRIED FIGS, APPLE, ROASTED BUTTERNUT SQUASH, WALNUTS
RED ONIONS, FETA CHEESE WITH HONEY VINAIGRETTE AND BALSAMIC REDUCTION.

ROASTED BEETS & HUMMUS

HOUSE ROASTED BEETS, LEMON GARLIC OREGANO VINAIGRETTE
HUMMUS & CRISPY PITA.

ENTREES

PAN SEARED HALIBUT

FRESH ALASKAN HALIBUT, PAN SEARED AND SERVED WITH POTATO CAKE
LEMON GARLIC SAUTEED SPINACH & CARROTS, LOBSTER BEURRE BLANC SAUCE.

ROASTED CHICKEN

HALF CHICKEN, ROASTED WITH GARLIC, OREGANO, OLIVE OIL, LEMON, SERVED WITH
ROASTED POTATOES, CARROTS, CORN, BRUSSEL SPROUTS & FRESH HERB SALSA VERDE.

PORK SHANK OSSO BUCO

SLOW BRAISED PORK SHANK, WITH WARM SPICES, VEGETABLES & RED WINE.
SERVED OVER ORZO RISOTTO, CRUMBLED MANOURI GOAT'S CHEESE.

GRILLED BEEF KEBAB

SEASONED AND CHAR GRILLED WITH VEGETABLES, WITH HERB & ALMOND COUSCOUS
HERB SALSA VERDE & ROASTED BELL PEPPER SAUCE.

DESSERT

WALNUT CAKE

TRADITIONAL GREEK WALNUT CAKE, SPICED WITH CINNAMON AND CLOVE, AROMATIC HONEY SURYP
TOASTED WALNUTS & CHOCOLATE. WITH VANILLA ICE CREAM, CANDIED ORANGE PEEL.

RICE PUDDING & ROASTED PEAR

FRESH PEAR ROASTED WITH BRANDY, HONEY & CINNAMON, WITH CREAMY RICE PUDDING.

