

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

## APPETIZER

### SOUP OF THE DAY

AVGOLEMONO, BEAN SOUP OR FISHERMAN'S STEW.

### HORIATIKI SALAD

THE TRADITIONAL GREEK SALAD, WITH TOMATOES  
CUCUMBERS, ONION, KALAMATA OLIVES, FETA CHEESE, VINAIGRETTE.

### ROASTED BEETS & HUMMUS

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

## ENTREES

### BRAISED LAMB RISOTTO

LAMB SHOULDER SLOW BRAISED WITH VEGETABLES, HERBS & RED WINE SAUCE  
SERVED WITH RISOTTO, CRUMBLed FETA CHEESE.

### PAN SEARED BRANZINO

CRISPY SKIN BRANZINO, MIXED GRILLED VEGETABLES, ROASTED EGGPLANT PUREE  
DILL YOGURT SAUCE.

### CHICKEN LIMONE

PARMESAN CRUSTED CHICKEN BREAST, PAN ROASTED WITH LEMON BUTTER SAUCE  
ROASTED POTATOES, ARUGULA SALAD VINAIGRETTE.

### PORK RIBEYE & ROASTED PEACH

CHARGILLED PORK RIBEYE, TOPPED WITH CARAMELIZED ONIONS, PEACH IN HONEY SPICED  
GASTRIQUE, SERVED WITH MASHED POTATOES & GREEN BEANS.

## DESSERT

### PROFITEROLE

CHAUX PASTRY, CHANTILLY CRÈME, VANILLA ICE CREAM, CHOCOLATE GANACHE SAUCE  
ROASTED HAZELNUTS.

### ROASTED PEAR & RICE PUDDING

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