

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  
BARREL AGED FETA CHEESE, HOUSE VINAIGRETTE.

## ENTREES

### ROASTED LAMB LOIN

HERB & PANKO CRUSTED LAMB LOIN, SERVED WITH PARSNIP PUREE  
POTATOES, PEAS & CARROTS, DRIZZLED WITH RED WINE DEMI SAUCE.

### PAN SEARED BRANZINO

PAN SEARED CRISPY SKIN BRANZINO, DRIZZLED WITH CITRUS SALSA VERDE  
GRILLED VEGETABLES, ROASTED EGGPLANT PUREE, DILL YOGURT SAUCE.

### CHICKEN MAVRODAPHNE

PAN SEARED CHICKEN, GOAT CHEESE, SAUTEED MUSHROOMS & DRIED FIGS WITH  
MAVRODAPHNE RED WINE SAUCE, SERVED WITH POTATO PUREE, CARROTS & ASPARAGUS.

### SHORT RIB PASTITSIO

TENDER SHORT RIB BRAISED WITH RED WINE, HERBS AND VEGETABLES  
SERVED WITH PASTITSIO PASTA, SPICES, FETA CHEESE AND BECHAMEL SAUCE.

## DESSERT

### PROFITEROLE

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

### ΕΚΜΕΚ ΚΑΤΑΙΦΙ

KATAIFI SHREDED DOUGH, LAYERED VANILLA CUSTARD, CINNAMON, CHANTILLY CREAM, DUSTED WITH  
GREEK COFFEE & PISTACHIO CRUMBLES.