

COURSE ONE

Please choose 1 item per couple from the choices below

SPREADS	CHEESE	MEZE	OCEAN APPS
<p>FAVA SPLIT PEA</p> <p>TZATZIKI CUCUMBER, GARLIC, DILL</p> <p>MELITSANOSALATA EGGPLANT SPREAD</p> <p>TIROKAFTERI SPICY FETA & RED PEPPER</p> <p>SKORDALIA GARLIC SPREAD</p> <p>REVITHOSALATA HUMMUS</p>	<p>SAGANAKI flaming cheese, pita points</p> <p>GOAT CHEESE fried, honey fig balsamic</p>	<p>SPANAKOPITA spinach, feta, phyllo</p> <p>KEFTEDES meatballs, lemon, latholemono</p> <p>DOLMADES stuffed grape leaves</p> <p>AVGOLEMONO SOUP lemon, chicken, rice soup</p>	<p>FRIED CALAMARI fried & seasoned, lemon wedges</p> <p>MUSSELS CITRUS OUZO sautéed in ouzo with lemons, orange, tomatoes, garlic, parsley</p> <p>GRILLED OCTOPUS fava, oregano, vinegar, EVOO</p>

COURSE TWO

SALATA

Please choose 1 salad per person from choices below

TRUE GREEK
tomato, cucumber, feta, kalamata olives, onion, oregano, vinegar, EEVO

AMERICANA GREEK
romaine, tomato, cucumber, feta, onion, kalamata olives, oregano, pepperoncini, Greek vinaigrette



\$80 per person
4 Course Menu

Per Couple
Please Choose;
One Appetizer
Two Salads
Two Entrees
Two Desserts

COURSE FOUR

DESSERT

Please choose 1 dessert per person from choices below

BAKLAVA
Phyllo layers, honey and walnuts

BAKLAVA CHEESECAKE
Phyllo layers, honey and walnuts, creamy layer of cheesecake

LOUKOUMADES
Fried dough puffs, choice of Honey, walnuts and cinnamon or Nutella tossed with walnuts

SEA SALT CARAMEL CHEESECAKE
Rich caramel swirl, thick layer of caramel topping, light dusting of sea salt

CHOCOLATE MARQUISE
Dark chocolate mousse, topped with chocolate ganache, golden speckled luster

COURSE THREE

ENTRÉES

Please choose 1 main Entrée per person from below

SHRIMP SAGANAKI	SURF AND TURF PAIRINGS	SEASONAL WHOLE FISH
<p>8 jumbo shrimp, feta cheese, fresh tomato sauce, pita points</p> <p>SQUID INK FETTUCCINE shrimp, calamari, mussels, citrus wine sauce</p> <p>GARDEN PLATE Marinated and grilled eggplant, zucchini, squash, green & red peppers, portobello mushroom, grilled tomato & onions</p> <p>BONE IN CHICKEN BREAST chargrilled and stuffed with goat cheese & roast red pepper, yukon gold mashed potatoes, honey fig balsamic drizzle</p>	<p>Beef Tenderloin and Fried Lobster Tail, yukon gold mashed potatoes Or Lamb Chops and Fried Lobster Tail, yukon gold mashed potatoes,</p> <p>LAMB CHOPS marinated and grilled, yukon gold mashed potatoes, skordalia - cold garlic spread</p> <p>BEEF TENDERLOIN Two 4oz medallions, yukon gold mashed potatoes, Greek yogurt horseradish sauce</p>	<p>Your fish can be deboned in the kitchen or served whole</p> <p>LAVRAKI 1# whole, mediterranean sea bass, sautéed spinach</p> <p>RED SNAPPER 1# whole, gulf coast, sautéed spinach</p> <p>FEATURE FISH FILET Will be announced Weekend of Valentines</p> <p>FRIED TWIN 6OZ LOBSTER TAILS yukon gold mashed potatoes, Greek tartar sauce, lemon wedges</p>