

COURSE ONE

Please choose 1 item per couple from the choices below

SPREADS	MEZE	OCEAN APPS	
TZATZIKI <i>gf/veg</i> CUCUMBER, GARLIC, DILL	SAGANAKI <i>veg</i> flaming cheese, pita points	LOBSTER RAVIOLI Crab and tomato cream sauce, Feta & ricotta mousse, grilled bread	FRIED CALAMARI fried & seasoned, lemon wedges
MELITSANOSALATA <i>v/gf/veg</i> EGGPLANT SPREAD	GOAT CHEESE <i>veg</i> fried, honey fig balsamic	LUMP CRABCAKE roasted tomatoes, arugula, lemon and grain mustard sauce	MUSSELS CITRUS OUZO sautéed in ouzo with lemons, orange, tomatoes, garlic, parsley
TIROKAFTERI <i>gf/veg</i> SPICY FETA & RED PEPPER	SPANAKOPITA <i>veg</i> spinach, feta, phyllo	GREEK TUNA TARTAR <i>gf</i> Sushi grade Tuna, cucumber, avocado, herb, garlic, citrus, EVOO	GRILLED OCTOPUS <i>gf</i> fava, oregano, vinegar, EVOO
REVITHOSALATA <i>v/gf/veg</i> HUMMUS			

VAS
TRUE GREEK COOKING

\$90 per person
4 Course Menu

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

COURSE TWO

SALATA

Please choose 1 salad per person from choices below

TRUE GREEK *gf/veg*
tomato, cucumber, feta,
kalamata olives, onion,
oregano, vinegar, EEVO

AMERICANA GREEK *gf/veg*
romaine, tomato, cucumber,
feta, onion, kalamata olives,
oregano, pepperoncinni,
Greek vinaigrette

ARUGULA SALAD
heirloom tomatoes, red onion,
shaved kefalograviera cheese,
citrus vinaigrette

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

WHITE CHOCOLATE RASPBERRY CHEESECAKE
Smooth and creamy cheesecake,
rich white chocolate, swirled with
raspberry

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 *gf*
8 jumbo shrimp, feta cheese, fresh tomato sauce,
pita points

SQUID INK FETTUCCINE
shrimp, calamari, mussels, citrus wine sauce

GARDEN PLATE *v/gf/veg*
Marinated and grilled eggplant, zucchini, squash, green & red
peppers, portobello mushroom, grilled tomato & onions

BONE IN CHICKEN BREAST *gf*
chargrilled and stuffed with goat cheese &
roast red pepper, herb roasted potatoes,
honey fig balsamic drizzle

SURF AND TURF PAIRINGS

Beef Tenderloin and Fried Lobster Tail,
herb roasted potatoes
Or
Lamb Chops and Fried Lobster Tail,
herb roasted potatoes

LAMB CHOPS *gf*
marinated and grilled,
herb roasted potatoes,

BEEF TENDERLOIN *gf*
Two 4oz medallions, herb roasted potatoes,
Greek yogurt horseradish sauce

SEASONAL WHOLE FISH
Your fish can be deboned in the kitchen or served whole

LAVRAKI 1# *gf*
whole, mediterranean sea bass, sautéed spinach

PAN SEARED CHILEAN SEA BASS
Creamy Risotto, lemon beurre blanc

FRIED TWIN 6OZ LOBSTER TAILS
Creamy Risotto,
Greek tartar sauce, lemon wedges