

\$180
per guest

Starter (Family Style)

Five Spreads Assortment

Five traditional Greek spreads, served with pita

Ammos Chips

Crispy thin-cut mixed vegetables, saganaki bites, served with yogurt garlic sauce

Beets Skordalia

Oven roasted golden and blood beets, served with almond garlic purée

Octopus

Tender Mediterranean octopus served over Santorini fava

Shrimp Saganaki

Jumbo shrimp sautéed with fresh tomatoes, garlic & sweet onion, finished with ouzo, topped with warm creamy feta & parsley, served with pita

Salad (Family Style)

Greek Salad

Beefsteak tomatoes, Kalamata olives, Spring onions, cucumbers, tri-color peppers, barrel-aged feta, fresh Mount Taygetos oregano

Main course (Choice of)

Fluke

Mediterranean waters, mild, lean, delicate white fish, slightly sweet flavor, served with roasted vegetables

Tuna

Crusted in fine herbs pan-seared tuna, truffle carrot puree, wild mushrooms, sautéed spinach, baby carrots, red bell peppers with basil oil & ginger soy cider vinaigrette

Mediterranean Pasta

Linguine, tossed in garlic, fresh tomato & basil sauce with pistachio pesto & goat cheese

(Available without goat cheese and prepared with extra-virgin olive oil)

Brizola

12oz Bone-in Ribeye steak, roasted garlic, rosemary & thyme Butter, served with mashed potatoes

Lamb Chops

Grilled rack of lamb, Mediterranean herbs, lemon & olive oil emulsion, served with mashed potatoes

Sides (Family style)

• Roasted lemon potatoes • Crispy onions • Mediterranean ratatouille

Dessert (Family Style)

Assortment of savory house made desserts, fresh fruits. Coffee & tea service

