



HAPPY NEW YEAR!

PRIX FIXE \$85 PP
complimentary glass of champagne per person

AMUSE BOUCHE

OYSTER ROCKEFELLER
served with shot of lobster bisque

FIRST COURSE

Choice of:

SPINACH & KALE SALAD
poached pear, goat cheese, pomegranate, caramelized walnuts, orange

FIG SALAD
pomegranates, pine nuts, glazed manouri cheese, figs, balsamic vinaigrette

HORIATIKI
classic Greek salad, vine-ripe tomatoes, cucumbers, red onions, olives, peppers,
Arachova feta cheese, oregano, red wine vinegar, evoo

SECOND COURSE

Choice of:

BUTTERNUT SQUASH PURSES
phyllo purses stuffed with roasted butternut squash,
caramelized onions, melted feta cheese

BARBOUNIA
Greek red mullets, crispy, golden fried

SAGANAKI
Cretan Graviera cheese, tomato jam

TRUFFLE RISOTTO
creamy risotto with aged parmesan and wild mushrooms

INTERMEZZO

Lemon Sorbet

MAIN COURSE

Choice of:

HALIBUT
champagne glaze, shallots, wild mushrooms

LAMB CHOPS
charcoal grilled, roasted lemon potatoes, mountain oregano,
olive oil & lemon emulsion

SURF & TURF
filet mignon served with Madagascar king prawns,
eggplant, caramelized onions

SEAFOOD SQUID INK LINGUINI
clams, mussels, shrimp, cherry tomato & fresh herb sauce

DESSERT

Choice of:

BAKLAVA
LAVA CAKE

NAPOLEON
POACHED PEAR

2020

