

FIRST COURSE

Select one:

AVGOLEMENO

Traditional egg lemon chicken broth soup

OCTOPUS

Mediterranean sushi grade octopus charcoal grilled served on top of fava puree with pickled red onions

OYSTERS

Three oysters served raw on the half shell with cocktail and mignonette sauces

SECOND COURSE

Select one:

ROMAINE*

Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons

CLASSIC GREEK*

Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette

THIRD COURSE

Select one:

TILE FISH

New Jersey Tile fish pan seared and served with a ragout of red, yellow and green peppers, sweet vidalia onions, tomatoes, capers and thyme

ORGANIC CHICKEN

Roasted leg and breast served over caramelized onions and yogurt orzo with a lemon chicken thyme jus

LAMB CHOPS

Three premium Australian lamb chops marinated in lemon and herbs served with fried potatoes and tzatziki

FOURTH COURSE

Select one:

SALTED CARAMEL BAKLAVA

Layered phyllo dough with pistachios and honey syrup

FRESH FRUIT

Watermelon, pineapple and honey dew melon
