

APPETIZER

Select one:

CALAMARI SAGANAKI

Sauteed calamari, white wine, tomato sauce, ouzo, feta cheese

OYSTERS

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

SPANAKOPITA*

Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough

SALAD

Select one:

CITRUS*

Mixed greens with orange and grapefruit, shaved fennel and cherry tomato, honey lime vinaigrette

CLASSIC GREEK*

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

ENTREE

Select one:

HALIBUT SPETSIOTA

Pan seared halibut simmered in a ragout of red, yellow and green holland peppers, sweet vidalia onions, tomato, capers & thyme

ORGANIC CHICKEN

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

LAMB SHOULDER

Slow braised and served with couscous salad and fresh herbs

PAPOUTSAKIA*

Roasted eggplant over tomato sauce with vegetable skewer and shaved feta cheese

DESSERT

Select one:

OLIVE OIL CAKE*

Served with whipped cream and figs

GELATO or SORBET*
