



G R E E K T A V E R N A

SUMMER PRIX FIXE MENU

AUGUST 22 - SEPTEMBER 5, 2019

\$35 PER PERSON

APPETIZER

PLEASE SELECT ONE

TUNA CARPACCIO

Diced tomatoes, Kalamata olives,
crispy capers, shallots, arugula,
extra virgin olive oil

SANTORINI SALATA

Mixed spring greens, cherry tomatoes,
grapes, fennel, toasted almonds, crispy
Kefalograviera, honey lime vinaigrette

CHILEAN SEA BASS SOUVLAKI

Charcoal grilled with
roasted red pepper coulis

ENTRÉE

PLEASE SELECT ONE

LOBSTER LINGUINI

Fresh Maine lobster sautéed with cherry tomatoes and linguini in a
brandy infused tomato sauce topped with grated feta and fresh basil

LAMB CHOPS

Marinated in extra virgin olive oil, lemon and herbs, charcoal grilled,
roasted potatoes, tzatziki

PAN SEARED HALIBUT

'Spetsiota' with red, yellow and green peppers, Vidalia onions, capers,
roasted vine ripened tomato sauce

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo,
lemon thyme jus

DESSERT

PLEASE SELECT ONE

BAKLAVA ROLLS

Walnuts and pistachios rolled in housemade
phyllo, caramel drizzle, vanilla gelato

POACHED PEACH

Champagne reduction, Greek yogurt,
candied almonds

NO SUBSTITUTIONS PLEASE. ABOVE PRICING EXCLUSIVE OF TAX AND GRATUITY.