

IRIS

RESTAURANT WEEK DINNER

60 per person

APPETIZER

choice of

Greek Wedge
baby iceberg, lamb bacon
feta-dill dressing

Tuna Tartare
citrus labne, daikon radish
tomato water

Spiced Lamb Flatbread
chili, sumac, cilantro

Grilled Octopus +20
potato-labne puree, cured lemon
paprika aioli

ENTRÉE

choice of

Pastitsio (v)
wild mushrooms, bechamel
greek brandy

Grilled Branzino
pecan muhammara

Half Roasted Chicken
saffron-yogurt marinade
pistachio crumble, smoked labne

Colorado Lamb Chops +40
mastic-marinated, fennel yogurt
black tahini

DESSERT

choice of

Cherry Baba
metaxa soaked brioche
whipped labne

Fig Sorbet
candied rice puffs, mint