

NEW YEAR'S EVE

Five-Course Prix Fixe

AMUSE-BOUCHE

Hummus
served with warm pita

Caviar 'Bump'
kaluga caviar

SALAD & SOUP

Choose one

Green Salad
romaine, feta, dill, lemon caper dressing

Beet Salad
red beets, grape tomato, red onion, goat cheese puree

Avgolemono Soup
traditional Greek chicken soup, lemon, rice

STARTERS

Choose one

Seabass Skewers
roasted red peppers, ladolemono

Tuna Tartare
yellowfin tuna, lemon, olive oil, crispy kataifi

Grilled Octopus
red onions, capers, red wine vinegar, peppers

Crab Cake
Maryland blue crab, red pepper sauce

Alaskan King Crab
4oz chilled, ladolemono

MAIN COURSE

Choose one

Surf & Turf
8oz filet mignon, maine lobster, Greek fries

Chilean Seabass
8oz seabass filet, black jasmine rice, carrot toffee puree

Seafood Youvetsi
scallops, lobster, jumbo shrimp, greek orzo, bisque sauce, graviera

Lamb Chops
simply grilled, Greek fries, lemon

Lamb Youvetsi
orzo pasta, braised lamb shank, graviera

DESSERTS

Choose one

Baklava
sweet flaky pistachio pastry, greek frozen yogurt

Galaktoboureko
custard filled phyllo pastry

Cheesecake
mascarpone cheesecake, vyssino cherries