



THURSDAY PRIX FIXE

\$40 PER PERSON
\$25 WINE PAIRINGS

FIRST COURSE

FAVA VGF

split pea, red onion, capers, served with pita

SOUTZAKAKIA

lamb & beef meatballs, simmered in tomato

DOLMADES GF

grape leaves, rice, mint, lemon, dill, green onion, olive oil, Greek yogurt

ZUCCHINI CROQUETTES

served with tzatziki

GREEK VILLAGE SALAD

seasonal heirloom tomatoes, sweet peppers, red onion, cucumber, olives, feta, maldon, olive oil, oregano

WINE PAIRING | Domaine Sabanis, Assyrtiko

SECOND COURSE

SHRIMP SAGANAKI

tomato sugo, feta

GRILLED BONE-IN PORK CHOP GF

garlic kale, roasted squash, apple mostarda

CHICKEN SOUVLA

yogurt marinated chicken thighs tzatziki, cucumber & tomato salad, paprika sauce, grilled pita

MOUSSAKA

ground sirloin, eggplant, potato, béchamel, kasseri cheese

KRITHAROTA

orzo, spinach, feta, roasted cherry tomato, beech mushroom, dill, lemon

WINE PAIRING | Skevofilax Mavrothiriko (Red)

WINE PAIRING | Moraitis Monemvasia/Assyrtiko "Meltemi" (White)

THIRD COURSE

CHOCOLATE MOUSSE

BAKLAVA

WINE PAIRING | KEO St. John Commandaria

