



SARASOTA RESTAURANT WEEK MENU

3 COURSE PRIXE-FIXE \$32 PER PERSON

STARTERS

WATERMELON & FETA SALAD

Fresh Watermelon, Baby Lettuce, Barrel Aged Feta, Basil Oil, Balsamic.

BURRATA & TOMATO CROSTINI

Heirloom Tomatoes, Onion, Basil Fresh Burrata Cheese, Balsamic Reduction.

ENTREES

LAMB & ORZO

Tender Pieces of Lamb Shoulder, braised with Vegetables, Tomato, Fresh Herbs, Feta & Orzo.

Wine Pairing: Axia, Alpha Estate, Xynomavro-Syrah Red Blend, Greece

BRANZINO

Pan Seared Mediterranean Sea Bass Filet,

With Roasted Potatoes Heirloom Tomatoes, Arugula, Zucchini & Lemon Dill Yogurt.

Wine Pairing: Hook & Ladder Chardonnay, Russian River

SEARED SHRIMP & SCALLOP

Over Lemon Risotto, Summer Succotash, Grilled Asparagus, Basil Oil.

Wine Pairing: Mount Nelson Sauvignon Blanc, New Zealand

DESSERT

BAKLAVA

House made Baklava, layers of crispy phyllo, walnuts, Orange blossoms
Cinnamon and Honey Syrup, with Ice Cream.

PANNA COTTA WITH BERRY SAUCE

Hint of Lemon & Vanilla Panna cotta, Walnuts, Blackberry Liqueur & Fresh Berry sauce.



SARASOTA RESTAURANT WEEK MENU

2 COURSE PRIX-FIXE MENU \$16 PER PERSON

STARTERS

SOUP OF THE DAY

Your choice of Avgolemono or Bean Soup. Seafood Soup add \$1.00

GREEK SALAD

Lettuce, Olives, Feta Cheese, Beets, Pepperoncini, Onion, Greek Dressing.

ENTREES

CHICKEN PAILLARD

Pan Seared Chicken with Parmesan Panko crust, Heirloom Tomatoes
Greek Olives, Onion, Baby Lettuce, Fresh Burrata Cheese & Lemon Oregano Dressing.

Wine Pairing: Santorini Assyrtiko, Greece

SALMON WITH SPINACH & ARTICHOKE

Fresh Salmon grilled medium, topped with crumbled Goat Cheese
Sautéed Artichoke & Spinach, White wine lemon sauce, over potato puree.

Wine Pairing: Mount Nelson, Sauvignon Blanc, New Zealand

ROASTED VEGETABLE SALAD & GOAT CHEESE CROQUETTES

Roasted Vegetables, Baby Lettuces, Goat Cheese Croquettes, Basil Vinaigrette, Balsamic Reduction.

Wine Pairing: Pappagianakis Savatiano, Greece

DESSERT ADD \$4

BAKLAVA

House made Baklava, layers of Crispy Phyllo, Walnuts, Orange Blossoms
Cinnamon and Honey Syrup, with Ice Cream.

PANNA COTTA WITH BERRY SAUCE

Hint of Lemon & Vanilla Panna cotta, Walnuts, Blackberry Liqueur & Fresh Berry sauce.