

3 COURSE PRIX-FIXE MENU. \$43 PER PERSON.

APPETIZER

SOUP OF THE DAY

AVGOLEMONO, BEAN SOUP OR FISHERMAN'S STEW.

HARVEST SALAD

WILD FIELD GREENS, DRIED FIGS, APPLE, ROASTED BUTTERNUT SQUASH, WALNUTS
RED ONIONS, FETA CHEESE WITH HONEY VINAIGRETTE AND BALSAMIC REDUCTION.

ROASTED BEETS & HUMMUS

HOUSE ROASTED BEETS, LEMON GARLIC OREGANO VINAIGRETTE, HUMMUS & CRISPY PITA.

ENTREES

PAN SEARED HALIBUT

FRESH ALASKAN HALIBUT, PAN SEARED AND SERVED WITH POTATO CAKE
LEMON GARLIC SAUTEED SPINACH & CARROTS, LOBSTER BEURRE BLANC SAUCE.

ROASTED CHICKEN

HALF CHICKEN, ROASTED WITH GARLIC, OREGANO, OLIVE OIL, LEMON, SERVED WITH
ROASTED POTATOES, CARROTS, CORN, BRUSSEL SPROUTS & FRESH HERB SALSA VERDE.

PORK SHANK OSSO BUCO

SLOW BRAISED PORK SHANK, WITH WARM SPICES, VEGETABLES & RED WINE. SERVED OVER ORZO
RISOTTO, CRUBLED MANOURI GOAT'S CHEESE.

GRILLED BEEF KEBAB

SEASONED AND CHAR GRILLED WITH VEGETABLES, SERVED OVER HERB & ALMOND COUSCOUS, HERB
SALSA VERDE & ROASTED BELL PEPPER SAUCE.

DESSERT

WALNUT CAKE

TRADITIONAL GREEK WALNUT CAKE, SPICED WITH CINNAMON AND CLOVE, AROMATIC HONEY SURYP,
TOASTED WALNUTS & CHOCOLATE. WITH VANILLA ICE CREAM, CANDIED ORANGE PEEL.

RICE PUDDING & ROASTED PEAR

FRESH PEAR ROASTED WITH BRANDY, HONEY & CINNAMON, WITH CREAMY RICE PUDDING.



LUNCH



SEPTEMBER 15 - 30

3 COURSE PRIX-FIXE MENU. \$24 PER PERSON. MONDAY TO FRIDAY 11:30AM - 4PM.

APPETIZER

SOUP OF THE DAY

AVGOLEMONO, BEAN SOUP OR FISHERMAN'S STEW.

HARVEST SALAD

WILD FIELD GREENS, DRIED FIGS, APPLE, ROASTED BUTTERNUT SQUASH, WALNUTS
RED ONIONS, FETA CHEESE WITH HONEY VINAIGRETTE AND BALSAMIC REDUCTION.

ENTREES

CHICKEN & CHICKPEA SALAD

SEASONED & GRILLED CHICKEN BREAST, CHICKPEAS, AVOCADO, QUINOA, FETA
ONIONS, ARTICHOKE, SUN DRIED TOMATOES, DILL YOGURT, LEMON VINAIGRETTE.

BEEF SOUVLAKI

MARINATED & GRILLED BEEF TENDERLOIN TIPS, HUMMUS, TOMATOES, ONIONS
ARUGULA, DILL YOGURT SAUCE, SERVED ON A GRILLED PITA BREAD WITH ROASTED POTATOES.

SEAFOOD PASTA

SAUTEED FLOUNDER, SHRIMP, BAY SCALLOPS, WITH SPAGHETTI, IN TOMATO CREAMY SAUCE
PARMESAN CHEESE, BASIL OIL.

CHICKEN PAILLARD

PARMESAN CRUSTED CHICKEN BREAST, PAN SEARED WITH LEMON BUTTER SAUCE
FIELD GREENS, CRUMBLed GOAT CHEESE, ONION, BEETS, HEIRLOOM BABY TOMATOES & WALNUTS.

DESSERT

WALNUT CAKE

TRADITIONAL GREEK WALNUT CAKE, SPICED WITH CINNAMON AND CLOVE, AROMATIC HONEY SYRUP,
TOASTED WALNUTS & CHOCOLATE. WITH VANILLA ICE CREAM, CANDIED ORANGE PEEL.

RICE PUDDING & ROASTED PEAR

FRESH PEAR ROASTED WITH BRANDY, HONEY & CINNAMON, WITH CREAMY RICE PUDDING.



NO SUBSTITUTES OR SHARING. NO OTHER OFFERS OR DISCOUNTS ARE VALID WITH TASTE OF UTC MENU.