

TERRACE DINNER JULY 22ND



G R E E C E

A M U S E - B O U C H E

Spanakopita Mikros with Dolma
Hand Made Spanakopita with Olive Paste and Basil Oil
Stuffed Grape leaves

F I R S T C O U R S E

Wedge Salad
Greek Isles Crisp Romaine Lettuce Wedge with Crumbled Feta,
Shaved Red Onion and Kalamata Olives
Honey Lemon Vinaigrette

M A I N C O U R S E

Paidakia
Herb Marinated Seared Three Bone Lamb Chop with Grilled Zucchini
and Lemon Oregano Baby White Potato
Smoked Tomato Jus

D E S S E R T C O U R S E

Galaktoboureko
Traditional Greek Sweet Custard Baked
in Wrapped Layers of Honey-Soaked Phyllo
Caramel Ouzo Sauce

\$59.95 Person Plus Applicable Tax