



*Hudson Restaurant Week
Dinner ~ Summer 2018*

*\$38 Three Course Dinner
With Wine Pairing Add \$22*

First Course

Arugula

Quinoa, Walnuts and Berries

Solomos

Smoked Salmon, Garlic Mousse

Shrimp Santorini

Feta, Tomatoes and Fresh Herbs

Greek Salad

Jersey Tomatoes, Cucumbers, Peppers, Feta

Tiropita

Feta Cheese Filo Pies

Grenach/Rosé Juliette, La Sanguere, France 2017

Main Course

Wild Salmon

Sautéed Broccoli Rabe

Seafood and Orzo

Shrimp, Calamari, Mussels

Lavraki

Grilled Mediterranean Bass, Steamed Broccoli

Natural Chicken

Herb-roasted with Feta-infused Potato Purée

Paidakia

Local Lamb Chops, Lemon Potatoes

Merlot/Xinomavro, Paranga, Kír-Yianni, Macedonia 2015 Or

Chardonnay, Smoke Tree, Sonoma County 2016

Dessert

Galatouboureko

Vanilla and citrus flavored custard pie

Baklava

Almonds, walnuts in fillo pastry with honey syrup

Greek Yogurt

Grape preserves, toasted walnuts

Muscat, Vin Doux, Samos 2017