



**RESTAURANT WEEK  
WINTER 2019**

**DINNER PRIX FIXE \$38.00**

**WITH WINE PAIRING \$60.00**

**FIRST COURSE**

CHOICE OF:

**AVGOLEMONO SOUP**

TRADITIONAL GREEK-STYLE CHICKEN SOUP

**GREEK SALAD**

ORGANIC TOMATOES, CUCUMBER, AGED FETA, EVOO

**SALMON TARTARE**

FRESH HERBS AND GARLIC MOUSSE

**CALAMARI**

LIGHTLY PAN FRIED WITH MARINARA SAUCE

**OCTOPUS**

CHARRED GRILLED, RED PEPPERS AND ONIONS (\$10 SUPPLEMENT)

**Malagousia:** Alpha Estate, Amytheon Florina 2017

*Strong and lively nose, suggesting floral aromas, sweet spices, citrus with a note of honeysuckle, balancing on the palate with crisp acidity, complexity, length and finesse.*

**SECOND COURSE**

CHOICE OF:

**LAVRAKI**

MEDITERRANEAN BASS- STEAMED GARLIC-BROCCOLI

**SEAFOOD ORZO**

LOBSTER- SHRIMP- SCALLOP- MUSSELS

**MOUSAKA**

NAPOLEON OF BEEF RAGOUT, EGGPLANT, AND BÉCHAMEL CRÈME

**PAIDAKIA**

LAMB CHOPS - LEMON POTATOES (\$5 SUPPLEMENT)

**Xinomavro:** Damascenos, Vaeni, Naoussa 2011

*A fairly straightforward and with bright red fruit, pleasant acidity and a light tannin kick to round off the experience*

**DESSERT**

CHOICE OF:

**BAKLAVA**

CINNAMON, WALNUT LAYERS IN FILO DRIZZLE WITH HONEY

**GALAKTOBOUREKO**

VANILLA CUSTARD SCENTED WITH CITRUS

**Muscato:** Kourtaki, Samos

*A Rich bouquet, of Honey underpinned by plenty lemon flavors to a long finish*