



HAPPY NEW YEAR!

First Course

PIKILIA

Selection of All Our Spreads

Second Course

TRADITIONAL GREEK

New Jersey Tomatoes, Aged Feta, Cucumbers, Red Onions, Peppers, Olives

OCTOPUS

Shashimi-Grade, Char Grilled

CRISPY CALAMARI

Flash-Fried, Herb Aioli

MARYLAND CRAB CAKE

Remoulade

SHRIMP SANTORINI

Tomato, Peppers, Feta Cheese

Main Course

FAROE ISLANDS SALMON

Lobster Risotto, Dusted with Black Caviar

ROASTED LAMB RACK

Lemon Herb Potatoes

TRUFFLE PAPPARDELLE

Homemade Pasta with Chanterelle Mushrooms and Black Truffles

SURF AND TURF

Brazilian Lobster Tail and Grilled Filet Mignon
(\$10 Supplement)

PRIME RIB OF BEEF

16 Ounce, Hand Cut Greek Fries

Dessert

ASSORTMENT OF DESSERTS

For Your Table

\$95 Per Person