

# NEW YEARS 2023

## FIRST COURSE

*(served family style)*

PIKILIA

*Traditional Spreads Tzatziki, Hummus, and Spicy Feta*

## SECOND COURSE

*(served family style)*

TUNA TARTARE

*Yellow Fin Tuna, Yogurt, Caviar, Potato Crisp*

BRANZINO CRUDO

*Yuzu Kosho, Orange, Aleppo*

TOMATO SALAD

*Classic Greek with Tomatoes, Cucumbers, Bell Peppers, Onions, and Feta*

## THIRD COURSE

*(choose 3 served family style)*

SPANAKOPITA

*Spinach and Feta Triangles*

CALAMARI

*Golden and Crispy Served with Tomato Sauce*

SESAME FETA

*Feta Cheese Crusted in Sesame, Finished with Greek Sour Cherries*

OCTOPUS

*Grilled Octopus with Roasted Red Peppers, Onions, Capers, and Fava*

CRAB CAKES

*Jumbo Lumb Crab, Brussel Slaw, Chili Aioli*

SHRIMP SKEWERS

*Wild Gulf Head-On Shrimp Simply Grilled, Chili Yogurt*

## FOURTH COURSE

*(select 1 entree per guest)*

LAVRAKI

*"Bronzino" Lean, White Fish, Mild, Moist, Tender Flakes, with Horta*

WILD ALASKAN HALIBUT

*Pan Roasted, Saffron Risotto, Blistered Cherry Tomatoes, Grilled Scallions*

TRUFFLE RISOTTO (V)

*Mixed Wild Mushrooms, Shaved Black Truffle, Parmesan-Reggiano*

LAMB CHOPS

*Simply Grilled, Fresh Herbs, Roasted Lemon Served with Greek Fries*

BONE-IN RIBEYE

*35-Day, Dry Aged, Roasted Garlic, Au Poivre, Served with Greek Fries*

LOBSTER PASTA (+\$10 Supplement)

*Maine Lobster, Fettuccine, Tomatoes, Mizithra*

SURF & TURF (+\$20 Supplement)

*Grilled Madagascar Tiger Prawns & Filet Mignon Medallion, Served with Spinach*

## FIFTH COURSE

CHEF'S SELECTION

*Dessert will be included and will be served family style*