

# *Easter Brunch*

## **First Course**

*Greek Salad with Cucumber, Tomatoes, Red Onions, Kalamata Olives, Romaine, Dodoni Imported Feta*

*Local Berries, House Granola, Attiki Honey*

*Warm Lentil Soup, Braised Mushrooms, Pita Croutons*

*Spanakotiropita Crispy Phyllo Pastries with Cheese, Baby Spinach, Leeks*

*Pork Ribs, Ouzo Quince Relish, Attiki Honey*

## **Second Course**

*Classic Eggs Benedict, choose either with Thick-Cut Ham or Spinach and Tomato, Served with Lemon Potatoes*

*Panini with Grilled Chicken, Arugula Pesto, Tomato, Mozzarella Cheese, Homemade Focaccia Bread*

*Grilled Lamb Chops, Spinach, Yogurt Whipped Potatoes, Lemon Vinaigrette*

*Spiced Filet Mignon, 6oz. Grilled USDA Prime, Chick Pea Salad, Tzatziki*

*Salmon, 6oz. Pan-Seared, Warm Farro Salad, Sweet Pea Sauce*

*Greek Omelet with Feta, Tomato and Roasted Potatoes*

*Smoked Ham Omelet with Cheddar Cheese and Roasted Potatoes*

## **Third Course**

*Greek Yogurt with Seasonal Fruit, Attiki Honey, Sesame Seed Pasteli*

*Traditional Greek Beignets Loukoumathes, Dipped in Thyme-Honey Syrup with Cinnamon and Nuts*

*Flourless Carmelia Cake, Pistachio, Strawberry and Vanilla Chantilly*

## **Children's Menu & "A la carte" Sides**

*French Toast with Strawberries and Orange Relish 12*

*Penne Pasta with Butter and Cheese or Tomato Sauce 10*

*Roasted Potatoes Seasoned with Lemon and Oregano 10*

*Bacon or Canadian Bacon 9*

*Chicken Skewer 9*

*Choice of one item per course. Priced per person at: \$58*

*A progressive corkage starting at \$35 per 750 ml bottle will be charged without exceptions. Desserts may contain nuts.*

*A 3% surcharge is applied to each bill in order to help us bridge the gap between tipped and non tipped (kitchen) team members.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*