

# *Father's Day Brunch*

## **First Course**

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

*Local Berries*, House Granola, Attiki Honey

*Gazpacho* Chilled Watermelon, Cucumber, Jalapeno, Tomato Sherry Vinegar

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

*Pork Ribs*, Ouzo Quince and Pear 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, Chick Pea Salad, Tzatziki

*Warm Salmon Salad*, 6oz. Pan-Seared, Spinach, Fennel, Cherry Tomatoes, Asparagus, Hard Boiled Eggs, Ginger Vinaigrette

*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 Caramelia 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: \$65*

*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.*