

# *Mothers' Day Brunch*

## **First Course**

*Village "Horiatiki" Salad* Local Tomatoes, Cucumber, Red Onions, Peppers, Kalamata Olives, Dodoni Feta

*Karotosoupa* Chilled heirloom carrot soup, Dill, Cretan barley rusk, Citrus crema

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

*Pork Ribs, Ouzo-Citrus Salad, Attiki Honey*

## **Second Course**

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

*Grilled Lamb Chops*, Onion, Yogurt Whipped Potatoes, Lamb Jus

*Spiced Filet Mignon*, 6oz. Grilled, Coral Mushrooms, Broccolini

*Herb Crusted Ora King Salmon*, Pistachio cous-cous, Heirloom Tomatoes, Soft herbs

*Strapatsada* of scrambled eggs with Feta, Tomato sugo and Roasted Potatoes

*Smoked Ham Omelet* with Cheddar Cheese and Roasted Potatoes

## **Third Course**

*Galaktoboureko* Greek custard pie, wrapped with phyllo dough, honey syrup, and vanilla ice cream

*Sokolatina* Chocolate mousse cake, with a chocolate ganache topping

*Yiaourti* Thyme-honey Greek yogurt, toasted sesame, seasonal fruit

## **Kid's & A La Carte**

*French Toast* with Strawberries and Orange Relish 14

*Orzo Pasta* with Butter and Cheese or Tomato Sauce 14

*Roasted Potatoes* Seasoned with Lemon and Oregano 12

*Bacon or Canadian Bacon* 12

*Chicken Skewer* 14

*Choice of one item per course.*

*Priced per person at: \$75*

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

*A 4% surcharge is applied to each bill 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.*