

Mother's Day Brunch

First Course

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

Corn Bisque Chilled corn soup, Fennel, Coriander

Spanakotiropita Crispy Phyllo Pastries with Cheese, Baby Spinach, Leeks

Croquettes, Potato, Ham, Kasseri

Second Course

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

Steak Frites **Filet Mignon**, 8oz. Grilled, truffled French fries, Bone marrow reduction

King Salmon, 6oz Pan seared fillet, Pistachio cous-cous, Heirloom Tomatoes, Soft herbs

Frittata with Garden vegetables, Feta, and Roasted Potatoes

Third Course

Cheesecake peach preserve, brown butter tart, local flowers

Sokolatina Chocolate pudding, macerated berries, caramel, mint

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 Chicken sausage 12

Chicken skewer 14

A THREE COURSE BRUNCH PRICED AT \$85 PER PERSON SELECTING ONE ITEM WITHIN EACH COURSE
APPLICABLE SALES TAX WILL BE ADDED TO ALL CHECKS. GRATUITY IS NOT INCLUDED.

FOR PRIVATE PARTIES, CORPORATE LUNCHEONS, DINNING FOR ALL OCCASIONS, OR FAMILY CELEBRATIONS, CONTACT EVENTS@DIODEKA.COM

A \$2.50 PER PERSON FEE IS APPLIED TO ANY SPLIT PLATE REQUEST. A \$3.75 CAKE-CUTTING & SERVING FEE WILL BE APPLIED PER PERSON OR SLICE. DIO DEKA IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS.
FOUNDED & MANAGED BY THE PANLEMONIUM BUNCH LTD. © 2023 KRONOS LLC



A 4% SURCHARGE IS APPLIED TO EACH BILL HELPING US BRIDGE THE GAP BETWEEN TIPPED AND NON-TIPPED KITCHEN TEAM MEMBERS. DESSERTS MAY CONTAIN NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.