



Dio Deka
FINE HELLENIC CUISINE

✧ A TOAST TO 2024 ✧

Should auld acquaintance be forgot and ne-ver brought to mind? Should auld acquaintance
6 be forgot and auld lang syne? For auld lang syne, myjo, For
11 auld lang syne. We'll tak a cup o' kind-ness yet for auld lang syne



FIRST COURSE

SPANAKOTIROPITA *crispy phyllo pastries with imported feta & Graviera, baby spinach, leeks*

OCTOPUS *Galicia Spanish coast octopus, mesquite-grilled, skordolado, Greek oregano*

HTÉNIA *Boston Mass. day-boat scallops, herbed polenta, bacon jam, pinenuts*

SOUTZOUKAKIA *oven-baked lamb & beef meatballs, tomatoes, citrus Greek yogurt*

PORK RIBLETS *slow-roasted pork riblets, Attiki honey gastrique, lime, mint*



SECOND COURSE

BISQUE *butternut squash, house cured cream, pepitas*

HORIATIKI "VILLAGE" SALAD *tomatoes, cucumber, red onion, peppers, Dodoni feta, Kalamata olives*

TWIST ON GREENS *baby gems, arugula, seasonal garden vegetables, hazelnuts, smoked allium*



A FOUR COURSE DINNER WITH ENTERTAINMENT PRICED AT \$175 PER PERSON WHILE SELECTING ONE ITEM WITHIN EACH COURSE

APPLICABLE SALES TAX WILL BE ADDED TO ALL CHECKS. GRATUITY IS NOT INCLUDED. A 4% SURCHARGE IS APPLIED TO EACH BILL IN ORDER TO BRIDGE THE GAP BETWEEN TIPPED AND NON TIPPED KITCHEN TEAM MEMBERS. A PROGRESSIVE CORKAGE STARTING AT \$35 PER 750 ML BOTTLE WILL BE CHARGED WITHOUT EXCEPTIONS. DESSERTS MAY CONTAIN NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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DIO DEKA IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS.

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THIRD COURSE

RIGATONI *in-house made pasta, garden vegetables, tomato stifado, kasseri, soft herbs*

SOLOMOS *King salmon fillet, potato, squash, haricot verts*

LAMB CHOPS *all-natural, pasture raised, Greek yogurt, pomme purée, roasted onion, skordolado*

FILET MIGNON *8oz. Allen Bros. USDA Prime, local foraged mushrooms, broccolini, bone marrow reduction*

***BONE-IN RIBEYE** *16 oz. Allen Bros. USDA Prime, skordolado, garden herbs*

** dish has a \$55 supplement*



FOURTH COURSE

With optional dessert wine pairings

EKMEK *layered custard, vanilla scented cream, kataifi phyllo, almond-walnut farce, citrus syrup*

UWC Nectar, Muscat, Samos, Greece, 2011 9

SOKOLATINA *Chocolate mousse, butterscotch, macerated berries, toasted hazelnut*

Graham's 20 year Tawny Port 15

BAKLAVA *layered phyllo, walnuts & almonds, citrus syrup, vanilla-coconut gelato*

Royal Tokaji, Hungary, 5 Puttonyos, 2017 15

YIAOURTI *thyme-honey Greek yogurt, toasted sesame, assorted berries*

Château d'Arche, Grand Cru Classé, Sauternes, France, Sémillon-Sauvignon Blanc, 1998 25



A LA CARTE

SAUTÉED GREENS *Swiss chard, garlic 14*

OVEN ROASTED POTATOES *lemon & cumin emulsion 14*

FORAGED LOCAL MUSHROOMS *allium, herbs. 14*

TRUFFLE'D FRIES *parmigiano, herbs, pepper 14*



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