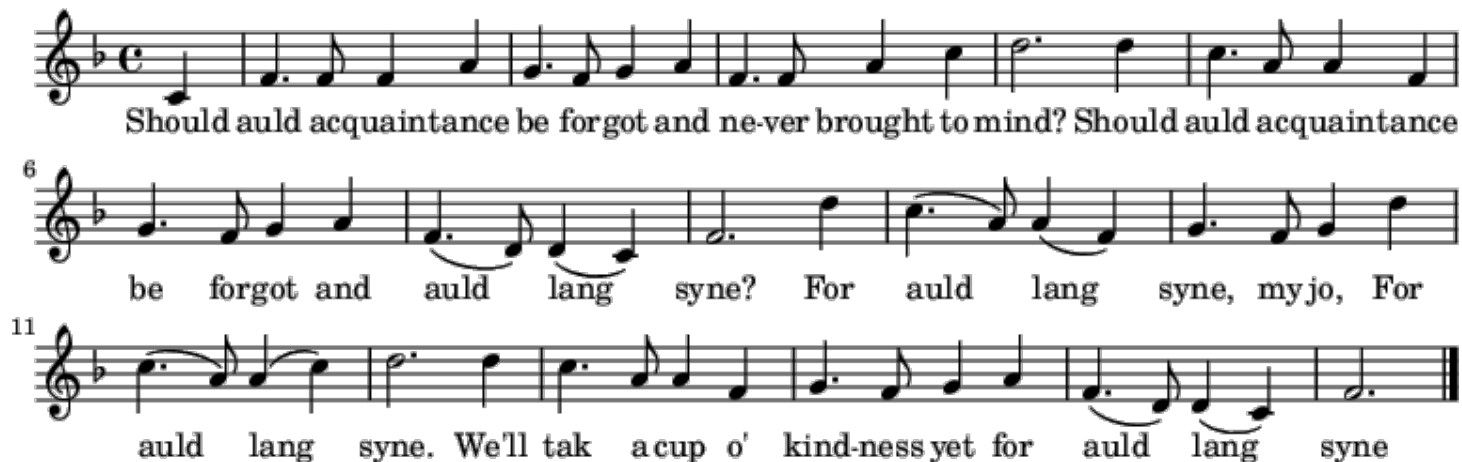




✧ A TOAST TO 2025 ✧



FIRST COURSE

**SPANAKO-TIRÒPITA** *crispy phyllo, spinach & leeks pastries, imported feta & Graviera*

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

**COQUILLES SCAMPI** *large, North Atlantic wild seared scallops, yogurt pomme-purée, lemon-garlic*

**MARYLAND-STYLE CRAB CAKE** *Crab Meat, Wheat Bread Crumbs, Eggs, Ginger, Paprika, Parsley*

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

**PLEVRAKIA** *slow-roasted, Duroc pork riblets, Attiki honey gastrique, lime, mint*



SECOND COURSE

**LOBSTER-AVGOLÉMONO** *traditional egg-lemon soup, Maine lobster meat, kritharaki (orzo)*

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

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

A FOUR COURSE DINNER WITH ENTERTAINMENT

SELECT ONE ITEM WITHIN EACH COURSE AT \$165 PER PERSON DURING FIRST SEATING & \$195 FOR THE SECOND SEATING

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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THIRD COURSE

**LAVRAKI** mesquite-grilled filleted **Branzino**, Swiss chard, roasted potatoes

**LOBSTER PASTA** butter-poached **lobster**, **fettuccine** made in-house, Assyrtiko beurre blanc, sweet herbs

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

**WAGYU SHORT RIB** celery, carrots, onion, garlic, red wine, tomato, thyme & bay leaves, pommes purée

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

**Dishes with a supplement charge of \$39**

**"NEW YORK" STRIP LOIN** 16 oz. Allen Bros. Midwest, USDA Prime

**"COWGIRL" BONE-IN RIBEYE** 16 oz. Allen Bros. Midwest, USDA Prime

Both items are served with local foraged mushrooms, broccolini, bone marrow reduction

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

**Dolce** Napa Valley, USA, Sémillon-Sauv Blanc, 2015 25

A LA CARTE

**HORTA** Swiss Chard, garlic, chili 14

**OVEN ROASTED POTATOES** lemon & cumin emulsion 12

**FORAGED LOCAL MUSHROOMS** allium, herbs 16

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

**RICE PILAF** butter & thyme 12



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