

A Night of Glitter & Glam NEW YEARS CELEBRATION

FIRST COURSE

SPANAKOTIRÓPITA ... phyllo, spinach & leeks pastry, imported feta & Graviera KOLOKITHOKEFTÉDES ... crispy zucchini cakes, feta, herbed yogurt, roasted pepper aioli HTAPÓDI SKHÁRAS ... Galicia Spanish coast mesquite-grilled octopus, with skordolado HTÉNIA ... two north Atlantic wild seared scallops, yogurt pomme-purée, lemon-garlic PLEVRÁKIA ... slow-roasted, Duroc pork riblets, Attiki honey gastrique, lime, mint KEFTEDÁKIA ... oven-baked lamb & beef meatballs, blistered tomatoes, citrus Greek yogurt

SECOND COURSE

HORIÁTIKI

Tomatoes & cucumber, red onion, peppers, Dodoni feta, Kalamata olives

MAROÚLI KE RÓKA

Baby gems, arugula & seasonal vegetables, hazelnuts, smoked allium

ASTAKÓS AVGOLÉMONO

Lobster egg-lemon soup with Maine lobster meat, and orzo

THIRD COURSE

LAVRÁKI ... mesquite-grilled filleted Branzino, Swiss chard, roasted potatoes RIZÓTO THALASSINÓN ... seafood risotto, scallops, prawns & octopus, in shellfish-infused broth MAKARONÁDA ME LAHANIKÁ ... ratatouille pasta, zucchini, peppers, tomatoes, onion, basil ARNÍSIA PAIDÁKIA ... pasture raised double cut lamb chops, pommes purée, roast onion FILET MIGNON ... 8oz. USDA Prime, foraged mushrooms, broccolini, bone marrow reduction STIFÁDO ... Wagyu beef short rib, allium, mushroom, tomato, broccolini, pommes purée

"NEW YORK" STRIP LOIN ... 16 oz. Allen Bros. USDA Prime, foraged mushrooms, broccolini, bone marrow reduction +39

FOURTH COURSE

PANNA COTTA ... dark chocolate, aromatized with coffee & vanilla, with a raspberry sauce CHEESECAKE BAKLAVA ... phyllo, walnuts, almonds, cream cheese, and honey EKMEK ... layered vanilla-scented cream, Kataifi phyllo, almond-walnut farce, citrus syrup YIAOURTI ... Greek yogurt, with Attiki thyme-honey, toasted sesame, and assorted berries

> A FOUR COURSE DINNER WITH ENTERTAINMENT SELECT ONE ITEM WITHIN EACH COURSE AT \$195 PER PERSON DURING FIRST SEATING & \$225 FOR THE SECOND SEATING

