

Christmas Eve Special Dinner Menu

\$35.00

Mezeds Appetizers

(served family style)

Media Ghemista *Stuffed Mussels*
Fresh Herb Rice Stuffing & Steamed

Pan Seared Scallops over Orzo Olive Tapenade

Grilled Octopus over Tabouli Salad

Soup or Salad

(choice of one individual)

Traditional Chicken Avgholemono

Shrimp Bisque

House Arugula Greek Salad

Winter Arugula Greens and Fruits Salad
Arugula, Mixed Greens, Orange, Apple, Hazelnut in Orange Vinaigrette

Kirio Piato Main Entrée

(choice of one individual)

Lamb Shank Giouvetsi
Oven Baked in a Fresh Tomato Sauce with Orzo & Grated Kefaloghraviera Cheese

Stuffed Cornish Hen
Oven Roasted with Traditional Ground Beef, Rice & Chestnut Stuffing. White Grape, Wine and Bacon Sauce

Grilled Baccaliaros *Atlantic Cod Fillet*
Over Wild Mushroom Trahana, Lemon Herb Sauce

Greek Style Paella
Clams, Mussels, Shrimp, Kalamari, Country Style Sausage (Loukaniko) and Chicken Breast Medallions Slow Simmered in a Red Kozani Saffron Sauce with Peppers, Mushroom, Onion and Kefaloghraviera Cheese. Served over Orzo Pilaf

Lavraki *Bronzino*
Charcoal Grilled Whole Mediterranean Sea Bass, Lemon Olive Oil Dressing, Rice Pilaf & Horta Boiled Greens

Epidorpio Dessert

(served family style)

Baklava, Ghalaktoboureko, Ravani, Karidopita, Halva, Gourabiedes, Melomakarona