

New Year's Eve & Day Special Dinner Menu

\$45.00 five course

Mezeds Appetizers

(served family style)

Kria Pikilia of Taramosalata, Eggplant Spread & Tzatziki

Spicy Feta Balls & Zucchini Croquettes

Pan Seared Scallops over Orzo Olive Tapenade

Grilled Octopus over Tabouli Salad

Soup

(choice of one individual)

Traditional Chicken Avgholemono

Crabmeat Bisque

Salad

(choice of one individual)

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 Kefalograviera Cheese

Stuffed Cornish Hen

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

Roast Prime Rib of Beef

Five Peppercorn Metaxa Sauce & Chestnut Cream Mashed Potato

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 Kefalograviera 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)

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