

Valentine's Day Dinner
February 13 & 14, 2010
Prix Fixe Special 5 Course Dinner Menu

\$45.00 per person

Appetizer

served family style per table or for two

Toasted Sesame Wrapped Feta Balls
Zucchini & Cheese Croquettes
Shrimp Wrapped in Kataifi with Tomato Coulis
Taramosalata in Filo Cup

Soup

choice of one individually served

Traditional Chicken Avgholemono
Crabmeat Bisque

Salad

served family style per table or for two

Arugula & Baby Spinach Dakos Salad
Traditional House Greek Salad

Entree

Choice of one individually served

Lamb Shank Giouvetsi: Domestic Spring Lamb Shank, Slow Oven Simmered in a Traditional fresh Crushed Tomato Sauce. Served with Confetti Orzo Giouvetsi.

Chicken Stifado. Medallions of Chicken Breast Simmered with Pearl Onions in a Lemon Zest Fresh Herb and Peppercorn Sauce. Served with Middle Eastern Lentil & Mushroom Rice Pilaf Mold.

Greek Style Paella. Mussels, Clams, Shrimp, Scallops, Country Sausage & Chicken Breast Medallions, Slow Simmered in a Red Kozani Saffron Sauce and Served over Orzo.

Anatolia Grilled Beef Tenderloin: King Cut Grilled Beef Tenderloin, Topped with Red Pepper and Peppercorn Mavrodaphne Wine Sauce. Served with Ground Beef Bourghol Pilaf along with Garlic Tzatziki.

Herb Baked Red Snapper: Whole Fresh Catch Red Snapper, Slow Oven Baked with Fresh Herbs, Red Onion & Sun Dried Tomato in a Lemon, Extra Virgin Olive Oil Mustard and Caper Sauce. Served with Sautéed Chard Leaves.

Dessert

Choice of one

Crème Caramelle, Ghalatoboureko, Chocolate Baklava