

# *Greece and Turkey*

September 5, 2024

## **Amuse Bouche**

Paximadi Tapenade

*Homemade Cracker, Goat Cheese, Olive Tapenade, and Honeycomb*

## **Appetizer**

*(select 1)*

Spanakopita

*Greek Spinach Pie with Onion and Feta*

Roasted Cauliflower Hummus

*Traditional Hummus with Roasted Cauliflower and Pita Chips*

Shrimp Saganaki

*Shrimp simmered in Tomato Sauce, topped with Feta Cheese, and served with Crostini*

## **Soup or Salad**

*(select 1)*

**Soup** Avgolemono

*Greek Lemon Chicken with Orzo*

**Salad** Kozlenmis Patlican Salatasi Tarifi

*Roasted Eggplant Salad with Tomatoes, Peppers, Onions, and Lemon Garlic Olive Oil*

## **Intermezzo**

Fig Sorbet

## **Entrée**

*(select 1)*

Shawarma, Sehriyeli Pilav, Acili Ezme, Sumac Onions, & Bazlama

*Chicken shawarma, rice pilaf, spicy tomato sauce, Turkish pickled red onions, finished with yogurt sauce, served with house made flatbread*

Psiméno Októpus

*Grilled Octopus with lemon olive oil, crispy oregano, candied lemon, and a Mint and Pea Barley Salad*

Psari Plaki

*Cod baked in a rich Greek red sauce, Potato Wedges, Roasted Vegetables*

Arnáki Roló

*Lamb stuffed with spinach, pine nuts, mushrooms, feta, and sundried tomatoes with a red wine sauce, bulgur pilaf, and grilled asparagus*

## **Dessert**

*(select 1)*

Offering a selection of house made desserts by Chef Patrick

***Menu subject to change to ensure the freshest product available***

*\$39.95 / meal plus tax and service charge*