



NEW YEARS EVE 2017 Παραμονή Πρωτοχρονιάς

APPETIZERS ΟΡΕΚΤΑΚΙΑ

Saganaki Aged Greek kefalotiri cheese flamed at your table with brandy and lemon. **10 OPA!**

Duck Breast Shredded duck breast cooked in chipotle sauce with caramelized onions served with red cabbage slaw on fried plantains. **10**

Haloumi Sheep and goat milk cheese infused with chopped mint, grilled to perfection and served on a grilled artichoke/sun dried tomato salad. **10**

Seafood Katsarola A casserole made of scallops, mushrooms, white wine, fennel, kefalograveria and goat cheese. **10**

Oriental Lamb Lamb loin bathed in soy sauce, spices and lemongrass, pan-seared rare and plated with wasabi tzaziki sauce and scallions. **11**

Greek Triangles A duo of Greek pastry triangles with spinach and feta triangles paired up with cheese triangles with spiced walnuts and honey. **9**

CHEF'S FEATURED DINNERS ΑΡΧΙΜΑΓΕΙΡΩΝ ΠΑΡΟΥΣΙΑΣΗ εισόδους

Lamb Tenderloin Stavros Chef Stavros favorite! Tenderloins of lamb marinated and then grilled to mouth watering perfection. Served on white truffle pommes puree and topped with sautéed Shiitake mushrooms and encircled with a champagne saffron sauce. **32**

Lamb Chateaubriand Aux Herb Pan seared lamb loin dusted with crispy fine herbs and toasted panko breading finished with a balsamic demi glace served with poached fingerling potatoes. **34**

Petite Rib Eye Choice Certified Angus Beef, dry aged 21 days, grilled, topped with a Mediterranean cheese blend (feta, goat cheese and sheep gorgonzola) served with white truffle pommes puree. **32**

Fileto Me Manitaria 10oz. Center-cut tenderloin, pan seared with herbs, topped with a forest mushroom mulch served with poached fingerling potatoes. **30**

Rack of Lamb Maillard Rack of lamb pan seared at a very high temperature to caramelize the sugars in the meat, finished with a Forestierre sauce served with Mediterranean tomato trajana. **34**

Sea Scallops Pan seared jumbo sea scallops seasoned with white truffle sea salt plated on a butternut squash puree served with poached fingerling potatoes. **30**

Garides Riganates Jumbo gulf shrimp sautéed with olive oil and white wine then covered in an oregano pesto served over home made papardelle pasta. **25**

Pistachio Encrusted Halibut Delicate halibut pan seared with chopped pistachios, finished with an asparagus ragout served on white truffle pommes puree. **30**

Scottish Salmon Concasse Fresh filet seared and finished with a tomato/Xinomavro wine reduction and an herbed goat cheese mousse served with Mediterranean trajana. **25**

Hades Tuna Peppercorn encrusted Ahi tuna seared medium-rare and drizzled with a hot sauce served with white truffle pommes puree and a sea weed salad. **30**