



NEW YEARS EVE 2020

Παραμονή Πρωτοχρονιάς

APPETIZERS

ΟΡΕΚΤΑΚΙΑ

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

Gorgonzola Cheese Triangles Phyllo pastry stuffed with Mediterranean cheeses served on balsamic greens with fresh berries. **9**

Taramosalata A traditional Greek creamy caviar spread with toasted pita bread. **10**

Feta Involtini Sautéed sliced eggplant stuffed with spinach and feta cheese finished with a tomato basil sauce. **9**

Shrimp Apollon Jumbo gulf shrimp sautéed in white wine with a tangy tomato and Dijon mustard cream sauce. **11**

Warm Olives Roasted kalamata olives with cherry tomatoes and fresh herbs. **10**

CHEF'S FEATURED DINNERS

ΑΡΧΙΜΑΓΕΙΡΩΝ ΠΑΡΟΥΣΙΑΣΗ εισόδους

All dinners include include Avgolemono soup and Greek village salad and chef choice vegetables.

Prosciutto Lamb Tenderloins* Our delicious lamb tenderloins wrapped in exquisite prosciutto, pan seared, served on a bed of black truffle risotto with a drizzle of Spanish Arope **34**

New Zealand Venison* A Denver leg cut of venison, very lean, pan roasted and served on parmesan pommes puree with a balsamic reduction and crumbled gorgonzola . **34**

Filet Formaggio* USDA center cut pan seared 8oz filet, coated in herbed goat cheese and topped with melted kefalotiri cheese on a black truffle risotto. **34**

Stuffed Grouper Fresh filet stuffed with crab meat, fresh spinach, scallions and feta cheese with a roasted red bell pepper cream sauce served with roasted baby potato medley. **28**

Seafood Exohiko Shrimp, scallops and grouper stew with mushrooms, goat cheese, kefalotiri and fennel harmoniously wrapped in phyllo dough with roasted baby potato medley. **30**

Three Way Tuna Fresh Yellow fin Ahi tuna served three ways: soy marinated and grilled with wasabi tzaziki, pan seared black pepper encrusted with lobster cream sauce and tartar in a truffle aioli. **34**

Vegetarian

Baked acorn squash with mushroom risotto and sautéed vegetables. **22**

State Law: there is a risk of food borne illness when eating foods of animal origin uncooked.

* Denotes food items that may be undercooked to guests order.

CHAMPAGNE AND WINE

Κρασί και σαμπάνια

Franciscan Cabernet Sauvignon Well balanced with flavors of cassis, bright cherry, dark berry, cedar and vanilla. Well knit tannins that impact texture on the finish. **10/42**

Skouras Saint George The St. George grape, the oldest and most noble. Medium-bodied with aromas of blackberries, raspberries and spices. **9.5/38**

Thymiopoulos Young Vines Aromas of fresh fruits and herbs. The crisp acidity balances well with the richness of the body and a long complex aftertaste. **8.5/33**

Don David Malbec Red lively colour and violet notes, red berries and arid dried herb aromas give a taste that is full of soft sweet tannins and a touch of fresh fruit. **9/36**

Cava Amythestos 2009 Deep garnet in color, rich and full bodied with aromas of cassis and vanilla. Excellent! **90**

Gruet Demi-Sec Subtle fruity aromas of this light bodied sparkling wine. Delicate and lively with flavors of green apples, ripe pears and pineapple. **9/35**

Alpha Estate Malagouzia With a combination of floral aromas, peach, pear and citrus with hints of exotic fruits and spices. **8/30**

Nasiakos Moschofilero Fragrant flowers and peach orchard, flavors of dry mountain spices and acidic tones with a lemon zest aftertaste. **9/35**

Zacharias Sauvignon Blanc With its yellow-green color, the nose reveals aromas of exotic fruits. Well balanced and pleasing freshness. **8/30**

Amythestos White With its fruity aromas of peaches and exotic fruits over a flowery background. **10/39**

ΕΠΙΔΟΡΠΙΑ

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Loukoumades A traditional Greek dessert. Bite-sized fluffy sweet puffs that are fried to golden, crispy perfection topped with honey and powdered sugar. **6.5**

Halva Crème Brulee A rich creamy custard blended with nutty sesame Halva finished with a bruleé banana. **6.5**

Cocoa Bean Hazelnut Cake A chocolate cookie dessert topped with chocolate mousse with caramelized hazelnuts and a caramel filling on a berry compote. **6.5**

Belgian Dark & White Cake Belgian white chocolate mousse layered between dark chocolate sponge cake, topped with chocolate ganache. **6.5**

DESSERT WINE & COGNAC

ΓΛΥΚΟ ΚΡΑΣΙ

Samos Muscat grapes dried in the sun and aged in oak. **6**

Tentura A Greek cinnamon liqueur with a touch of clove. **6**

Vinsanto 1994 Luscious and full-bodied with a bouquet of dried fruit and honey. **18**

Noval 10 yr Tawny Porto An intense fruity bouquet with nuttiness. **9**