

Dinner Restaurant Week 2017

First Course

Zucchini Blossoms

Black Quinoa Salad, Truffle Oil

or

Seafood Ravioli in a Greek Saffron Sauce

or

Salmon Crudo, Sea Salt, Olive Oil, Fennel Salad

Main Course

Branzino Stuffed with Shrimp, Tomato, Dill, Lentils, Beets

or

Yogurt Marinated Grilled Lamb Chops with Spinach Risotto

or

Oven Baked Salmon

Grapes Leaves, Artichoke, Dill Fricassee

Dessert Course

Greek Yogurt Martini,

Toasted Walnuts, Fresh Fruit, Spoon Sweets

or

Chocolate Molten Cake with Greek Yogurt

or

Bougatsa Vanilla Custard wrapped Filo