

4 course dinner

\$125 per guest

MENU

Vegetarian
options are
available

First Course (FAMILY STYLE)

Oysters One dozen daily chef's special oyster selection served with spicy horseradish, cocktail & mignonette sauce

Octapodi Sushi quality grilled Mediterranean octopus, fennel, Spring onions, roasted red peppers, sweet balsamic emulsion

Garides Kataifi 48 hour braised tiger shrimp, wrapped in kataifi phyllo dough, served with our beurre blanc sauce

Chips Lahanikon Crispy thin-cut mixed vegetables, served with yogurt garlic sauce and eggplant spreads

Plevrakia Roasted lamb riblets, lemon sauce, Greek mountain grown oregano

Second Course (FAMILY STYLE)

Tragano Avocado Sliced avocado, beefsteak tomatoes, chickpeas, Kalamata olives, parsley, cumin, paprika, crumbled pita chips, aged white balsamic vinaigrette, evoo

Main course (CHOICE OF)

Lavraki Mediterranean sea bass, grilled to perfection served with wild greens or lemon potatoes

Garides Santorini Tiger shrimp in Santorini style cooked linguini pasta, fresh tomato broth with Greek feta, spiced with oregano & parsley

Seafood Mousaka Finely chopped seafood specialties in layers of zucchini, eggplant & yellow squash seared in evoo, feta béchamel sauce

Brizola Bone-in Ribeye Steak, fine herbed compound butter, served with lemon potatoes

Paidakia Grilled rack of lamb over traditional Greek gigandes and feta cheese

Dessert (FAMILY STYLE)

Assortment of savory house made desserts, fresh fruits. Fresh brewed coffee & tea service

