



New Year's Eve Menu 2018

4 Course - \$55 per person
(optional \$25 wine pairing)

FIRST COURSE

for the table

SPREAD PIKILIA

tzatziki, spicy feta, fava hummus, house made pita bread

Wine Pairing: *Zoe, Skouras, Roditis/ Moscofilero, Peloponnesus, '14 or
Notios, Gai'a, Aghiorghitiko, Peloponnesus, '13*

SECOND COURSE

for the table

HANGER STEAK SOUVLAKI

parsley pesto

VILLAGE SALAD

tomato, cucumber, kalamata olives, red onion, barrel aged feta

Wine Pairing: *Santo, Pyrgos, Assyrtiko, Santorini '13 or
Nemea, Ch. Harlaftis, Attica, Aghiorghitiko, '12*

THIRD COURSE

choose one

LAMB CHOPS

orzo

½ ROASTED CHICKEN

lemon potatoes

FILET OF MEDITERRANEAN FISH

spinach

Wine Pairing: *Ugni Blanc, D. Du Tariquet, Uni Blanc,
Colombard, Sauvignon, Gros Mansen Gascogne, '15 or
Palladio Chianti, Tuscany, Sangiovese/ 5% Merlot and Syrah '13*

FOURTH COURSE

choose one

BAKLAVA

layered filo and walnuts, honey, honey ice cream

CHOCOLATE CAKE

chocolate mousse

Wine / Beverage Pairing: *Samos, Vin Doux, 2010
or Rakomelo- tsipouro, honey, cinnamon, served warm*