



## 2020 NEW YEARS EVE MENU

**\$49.99/Person**

(please book in advance as space is very limited)

### **APPETIZERS**

**(Shared. Pick one per couple)**

#### **THE GREEK BOARD**

Artisanal locally sourced cheeses and charcuterie meats, dolmades, artichoke hummus, crostini,  
specialty jams

#### **TRIO OF DIPS**

Artichoke hummus, spicy hipiti, spinach feta dip, warm pita bread

### **SALADS**

**(Pick one per person)**

#### **ZIZIKI'S**

Mixed field greens, romaine salad, fresh feta, kalamata olives

#### **GREEK [no lettuce]**

Tomatoes, olives, cucumber, onion, roasted garlic, feta

### **SPECIALTIES**

**(Pick one per person)**

#### **RACK OF LAMB**

Three chops, cremini mushroom sauce, mashed potatoes, asparagus

#### **GREEK PLATTER**

Spanakopita, moussaka, and a choice of chicken, lamb, salmon or veggie souvlaki,  
Mediterranean garnish

### **DESSERTS**

**(Shared - Pick one per couple)**

#### **BAKLAVA ICE CREAM CAKE**

Homemade baklava layered with vanilla bean ice cream

#### **CHOCOLATE MOUSSE CAKE**

### **Two Glasses of Wine**

**Champaign, Brut**

**Sterling Vintner's Selection, Cabernet Sauvignon**



## 2020 WINTER MENU

### STARTER

- Shrimp Saganaki** **14**  
*Jumbo shrimp, fresh basil, tomato sauce and feta served in sizzling skillet with pita*

### SALAD

- Apple Cranberry Nuts Salad** **12**  
*Arugula, apple slices, dried cranberries, walnuts topped with apple vinaigrette*

### ENTRÉE

- Armando's Chicken Breast** **22**  
*pistachio crusted organic chicken fillet, basil-mint reduction, feta, orzo risotto, asparagus*

### WINES BY THE BOTTLE

- Conondrum Red, by Caymus, Petit Sirah/Zinfandel, Napa '16** **18**
- Stags' Leap, Cabernet Sauvignon, Napa '17** **69**