



## Restaurant Week Summer 2022 - 60

### Appetizer

#### GRILLED CALAMARI

Stuffed with tomato, feta, fresh herb pesto

~or~

#### WATERMELON & ARUGULA SALAD

Balsamic vinaigrette, toasted almonds, organic feta cheese

~or~

#### DOLMAS VEGETARIAN

Grape leaves stuffed with rice, quinoa, lentils, and fresh herbs. Served in a chilled heirloom tomato sauce

### Entree

#### BRONZINO

Fillet over beets and lentils, topped with a tomato concasse and micro greens

~or~

#### GRILLED PETITE LAMB CHOP

Asparagus and roasted lemon potatoes

~or~

#### SALMON

Lightly floured and pan-seared over baby spinach

~or~

#### SHRIMP CAMPELLINI

Angel hair pasta, mussels, shrimp, graviera cheese, in a white wine & butter reduction

### Dessert

#### GALAKTOBOUREKO

Citrus custard, wrapped in fillo

~or~

#### GREEK YOGURT

Greek honey, sour cherry, walnuts

~or~

#### LOUKOUMADES

Greek donuts with honey, nuts, and fresh berries

~or~

#### BAKLAVA

Layers of fillo and nuts drizzled with Greek honey

