

Greece Terrace Dinner menu July 19th

Amuse Bouche

Spanakopita Mikros with Greek Meatballs and Tzatziki

Feta Hand Made Spanakopita with Olive Paste and Basil Oil
Fried Ground Lamb mini meatball with feta cheese and herbs

First Course

Wedge Salad

Greek Isles Crisp Romaine Lettuce Wedge with Crumbled Feta, Shaved Red Onion and Kalamata Olives
Lemon Oregano Garlic Vinaigrette

Main Course

Paidakia

Herb Marinated Seared Three Bone Lamb Chop with Grilled Zucchini and Lemon Oregano Baby White Potato
Smoked Tomato Jus

Dessert Course

Galaktoboureko

Traditional Greek Sweet Custard Baked in Wrapped Layers of Honey-Soaked Phyllo
Caramel Ouzo Sauce