



NYC Restaurant week dinner 35

FIRST COURSE

(choice of)

Soupa – chef's seasonal soup

Patzaria Skordalia – citrus marinated organic roasted beets, skordalia spread

Dolmades – stuffed grape leaves, rice, dill, evoo

Keftedes – ground beef meatballs, red wine tomato & basil sauce

MAIN COURSE

(choice of)

Solomos – seared organic Scottish salmon, wild mushrooms & saffron orzo, veggie relish

Mousakas – Greek meat sauce, roasted veggies, feta béchamel

Arni kotsi yiouvetsi – braised lamb shank, sautéed veggie orzo, lamb demi sauce, nutmeg

DESSERT

(choice of)

Manouri Cheesecake – sheep milk cheese cheesecake, crisp Semolina tart

Yiaourti krema – chilled Greek yogurt soufflé, candied fruits

Pagoto – gelato of the day