



New Year's Eve 2016

~First Course~

(choose one)

Kale Salad barrel aged feta, pickled onion, toasted walnuts, red wine vinegar

Pastourma fermented fennel, olive onion salad, house-made bread

Trahana charred onion, black pepper, olive oil

~Second Course~

(choose one)

Octopus grilled, acorn squash turning., lemon emulsion

Lobster sheep milk dumplings, tarragon basil pesto

Papoutsakia eggplant, ancient grains, yogurt, pomegranate

~Third Course~

(choose one)

Slow Roasted Pork Shank leeks, fingerings, dill butter

Ribeye yukon gold, skordalia, caramelized ciopollini

Lavraki sea urchin risotto, lemon oil, caviar

~Fourth Course~

(choose one)

Vasilopita orange, honey

Baklava bitter chocolate, walnuts

\$65 per person + tax and 20% gratuity