

Valentine's Day Brunch Menu
February 14, 2010
Prix Fixe Special 5 Course Brunch Menu

\$35.00 per person

Starters

served family style per table or for two

Toasted Sesame Wrapped Feta Balls
Mixed Fruit Kebob with Yogurt Dip
Mankoush Zaatar Bread, Miniature Croissant and Muffin

Seconds

served family style per table or for two

Zucchini & Cheese Croquettes
Cheese Burekia, Spanakopitakia & Crème Boughatsa

Soup and Salad

individually served

Arugula & Baby Spinach Dakos Salad or Traditional House Greek Salad
Traditional Chicken Avgholemono or Crabmeat Bisque

Entree

Choice of one individually served

Cheese Kenefeh: Thick Molded Butter Semolina Pancake Topped with Melted Syrian Sweet Cheese and Smothered with Honey Water Syrup. Topped with Rose Petal Preserves and Served with Sesame Toasted Pita Wedges.

Egg Kayianas. Three Eggs Sunny Side Up Pan Fried over Tomato, Pepper and Onion Sauce. Served with Potato Pancake and Sesame Fried Feta Cheese.

Smoked Fish Platter. Smoked Atlantic Salmon Locks, Smoked White Fish and Sable, Served with Fresh Dill Whipped Cream Cheese, Tomato, Red Onion & Capers over Mixed Greens Salad and a Toasted Bagel.

Aegean Fourtalia: Three Egg Omelet Pan Baked with Country Sausage, Potato and Zucchini. Served with Fried Feta and Grilled Zaatar Pita Wedges

Greek Omelet: Three Egg Omelet Folded with Green Peppers, Tomato, Feta and Sliced Black Olives. Served with Potato Pancake and Grilled Zaatar Pita Wedges.

Roast Pork Loin Lemonato: Sliced Slow Roasted Pork Loin Served with Potato Pancake.

Spanakopita: Fresh Spinach and Cheese Filling Fresh Baked in Filo.

Chicken Stifado. Medallions of Chicken Breast Simmered with Pearl Onions in a Lemon Zest Fresh Herb and Peppercorn Sauce. Served with Middle Eastern Lentil & Mushroom Rice Pilaf Mold.

Dessert

Choice of one

Crème Caramelle, Ghalatoboureko, Chocolate Baklava