

# PASSPORT DINNER

*This is the second leg of our semi-annual dinner series that takes you on an international adventure.  
Tonight's menu features dishes that are inspired by ingredients from...*

## G r e e c e

### F i r s t

#### Fig & Olive Toast

*A thick slice of house-made bread, spread with fig & orange jam, chopped kalamata olives and marinated feta cheese- warmed in the oven.*

### S e c o n d

#### Crispy Haloumi Cheese

*a brined sheep's milk cheese from Cyprus, lightly fried until crisp  
served with a cucumber mint salad*

~ or ~

#### Meze Plate

*lemon hummus made with Greek olive oil, roasted red pepper and walnut spread,  
and fresh parsley salad served with pita chips*

### T h i r d

#### Oregano Chicken

*Oregano-marinated chicken thigh, sautéed with a Greek yogurt sauce.  
Served over roasted sweet potato spears with fresh pomegranate seeds.*

~ or ~

#### Fisherman's Stew

*Wild-caught Halibut and Cod in a light-bodied tomato broth,  
with red potatoes, and fennel. Served with our crusty bread for dipping.*

### F o u r t h

#### Lemon yogurt cake

*Moist and rich - served with a dusting of powdered sugar, a touch of lemon curd and  
pomegranate molasses*