

SUNDAY MAY 14TH, 2023 SERVED FROM 11:30 AM – 4:00 PM

MOTHER'S DAY BRUNCH MENU

\$55 PER PERSON

AMUSE BOUCHE

mussels saganaki served with a feta tomato sauce $\operatorname{\mathscr{C}}$ basil

FIRST COURSE

choice of

PANZARIA SALATA

beets with skordalia and arugula

TONOS TARTARE

fresh sushi grade tuna, pomegranate, quinoa, and carp roe

FARMER'S SALAD

farmed greens, grapes, goat cheese, & petimezi dressing

SKOUBRI

smoked mackerel, fava, chili-cilantro, & citrus salsa

SPANAKOPITA

stuffed filo with fresh spinach, feta and leeks

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MAIN COURSE

choice of

SOLOMOS

atlantic salmon served with black lentils and roasted beets

LOBSTER ROLL

lobster ${\mathcal E}$ mayo served on a buttered roll, citrus ${\mathcal E}$ caper tartar sauce, with homemade chips

GARIDES PASTA

shrimp, linguini, lemon-butter, and bottarga

KOTOPOULO

grilled chicken skewers with fries, pita, and tzatziki

SALMON BENEDICT

smoked salmon, two poached eggs, hollandaise on tsoureki toast

FILET MIGNON (\$18 EXTRA)

8 oz aged beef filet, thyme glaze $\mathcal E$ choice of side

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DESSERT choice of

BAKLAVA | CHOCOLATE KORMOS | ICE CREAM