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# March

## Four-Course Experience

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### Course One

*Choice of one of the following:*

#### **Beef Borekas**

Served in a puff pastry, with onion, peas, salt & pepper, paprika, turmeric, tomato paste, finished with sesame seed and green tahini dip.

#### **Crab & Shrimp Stuffed Bell Pepper**

Stuffed with onion, celery, tomato, rice, olive oil, mayo, old bay seasoning, lemon juice, shredded Mozzarella and Parmesan.

### Course Two

#### **Salad**

Green apple, fennel salad, with Parmesan, toasted walnuts, in a basil white balsamic vinaigrette.

### Course Three

*Choice of one of the following:*

#### **Basa Fillet**

8oz pan sear Basa Fillet, with garlic, parsley, lemon butter caper sauce, with almond flakes.

#### **New York Steak**

8 oz. Certified Angus New York steak, topped with Kimchi butter compound.

#### **Chicken Coq au Vin**

Boneless chicken thigh, with bacon, onion, carrot, garlic, tomato paste, chicken broth, red wine, thyme and bay leaves.

#### **Roasted Pork Loin**

Tender brined pork loin, stuffed with dates, and gorgonzola cheese, with grainy Dijon mustard cream sauce.

### Course Four

#### **Orange Pie (Portokalopita)**

A Greek delight, served with homemade jam, blueberry and Ice Cream.

**\$65.00 p/p**