



**3 COURSE DINNER**  
**PRIX-FIXE MENU \$49**  
**WINE PAIRING \$16**

NO SUBSTITUTIONS PLEASE .  
NO SPLITTING.  
OTHER PROMOTIONS OR DISCOUNTS NOT  
VALID WITH TASTE OF UTC MENU. PER  
HEALTH DEPARTMENT: CONSUMING RAW  
OR UNDERCOOKED FOODS MAY INCREASE  
THE RISK OF FOODBORNE ILLNESSES.

## STARTERS

WINE PAIRING: MAGALI ROSE, PROVENCE FRANCE

### WATERMELON GAZPACHO

WATERMELON, TOMATOES, CUCUMBERS, BELL PEPPERS, CILANTRO  
TOPPED WITH GREEK YOGURT AND MANOURI CHEESE

### FRIED SMELT

LIGHTLY BREADED, SERVED WITH MARINARA, HORSERADISH AIOLI AND  
LEMON

### OUZO MUSSELS

SAUTEED TOMATOES, AND BASIL WITH OUZO CREAM SAUCE, SERVED WITH  
CROSTINI.

## ENTREES

### RACK OF LAMB

PISTACHIO CRUSTED RACK OF LAMB, SERVED WITH ISRAELI COUSCOUS,  
GRILLED ASPARAGUS, ROASTED TOMATOES & AVGOLEMONO SAUCE

WINE PAIRING: AXIA XINOMAVRO-SYRAH RED BLEND, GREECE

### GRILLED SWORDFISH

SERVED OVER ORZO WITH LOBSTER SAUCE, TOPPED WITH 2 JUMBO SHRIMP  
WITH CITRUS BUTTER SAUCE, SERVED WITH BROCCOLINI.

WINE PAIRING: LICIA ALBARINO, RIAS BAIXAS SPAIN

### FILET MIGNON

8 OZ GRILLED CERTIFIED ANGUS FILET, SERVED WITH MASHED POTATO  
BRUSSEL SPROUTS, FINISHED WITH BRANDY PINK PEPPERCORN SAUCE.

WINE PAIRING: ALEXANDER VALLEY CABERNET SAUVIGNON, SONOMA CA

## DESSERT

### RICE PUDDING & POACHED PEAR

FRESH POACHED PEAR WITH CINNAMON & HONEY  
SERVED OVER CREAMY ARBORIO RICE PUDDING.