



**2 COURSE LUNCH
PRIX-FIXE MENU \$20
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

STARTERS

WINE PAIRING: MAGALI ROSE PROVENCE FRANCE

WATERMELON GAZPACHO

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

SPANAKOPITA SALAD

SPINACH, ARUGULA, DILL, FETA CHEESE & CRISPY PHYLLO DOUGH

ENTREES

PORK MILANESE

TENDER PAN FRIED PORK FILET TOPPED WITH LEMON OREGANO DRESSING
SERVED WITH ARUGULA SALAD & BURRATA CHEESE
WINE PAIRING: AXIA XINOMAVRO-SYRAH RED BLEND GREECE

PORTOBELLO SANDWICH

ROASTED PORTOBELLO MUSHROOM, ONIONS, RED BELL PEPPERS, TOPPED
WITH BRIE CHEESE. SERVED ON A PRETZEL BUN WITH ZUCCHINI FIRES
PAIRING: MYTHOS LAGER, GREECE

FLOUNDER FRANCESE

LIGHTLY BREADED FLOUNDER FILET WITH A LEMON CAPER SAUCE
SERVED WITH ROASTED CAULIFLOWER
WINE PAIRING: MATTHEW FRITZ SAUVIGNON BLANC, NORTH COAST CA

DESSERT + \$4

MANGO GUAVA CHEESECAKE

SERVED WITH BERRIES & MANGO PUREE

RICE PUDDING & POACHED PEAR

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