

Menu Subject to Change



3 COURSE DINNER

PRIX-FIXE MENU \$55

CHEF DE CUISINE
CRUZ RODRIGUEZ

NO SUBSTITUTIONS PLEASE .
NO SPLITTING. OTHER PROMOTIONS
OR DISCOUNTS NOT VALID WITH
TASTE OF UTC MENU.

STARTERS

SALMON CAKES

FRESH SALMON WITH PEPPERS & ONIONS. LIGHTLY FRIED WITH PANKO BREAD CRUMBS. SERVED WITH BEET YOGURT

OUZO MUSSELS

FRESH P.E.I MUSSELS SAUTEED WITH TOMATOES, ONIONS & BASIL WITH AN OUZO CREAM SAUCE. SERVED WITH CROSTINI

HORIATIKI SALAD

TOMATOES, CUCUMBERS, ONIONS, KALAMATA OLIVES, FETA CHEESE LEMON VINAIGRETTE

ENTREES

RACK OF LAMB

HERB CRUSTED RACK OF LAMB, SERVED WITH ISRAELI COUSCOUS, GRILLED ASPARAGUS, ROASTED TOMATOES & AVGOLEMENO SAUCE

TRIPLE TAIL

PAN SEARED TRIPLE TAIL SERVED WITH LEEK & ASPARAGUS ORZO. TOPPED WITH CITRUS BUTTER

NEW YORK STRIP

12 OZ. CERTIFIED ANGUS BEEF GRILLED SERVED WITH CAULILINI & ZUCCHINI. TOPPED WITH RED WINE DEMI SAUCE

DESSERT

PROFITEROLES

CREAM FILLED PUFF PASTRY SERVED WITH HAZELNUT CHOCOLATE SAUCE

GALAKTOBUREKO

SEMOLINA CUSTARD WRAPPED IN CRISPY PHYLLO DOUGH, DRIZZLED HONEY SYRUP, WALNUTS & PISTACHIO GELATO