



3 COURSE DINNER
PRIX-FIXE MENU \$52
WINE PAIRING \$18

STARTERS

WINE PAIRING: AIME ROQUESANTE, COTES DE PROVENCE FRANCE

MEDITERRANEAN CHOPPED SALAD

GREEN LEAF LETTUCE, HEIRLOOM TOMATOES, KALAMATA OLIVES
ONIONS, FETA CHEESE, DILL & LEMON VINAIGRETTE.

GRILLED OCTOPUS

CHARGRILLED OCTOPUS, HUMMUS SPREAD, MARINATED ROASTED PEPPER
KALAMATA OLIVES, ONION & CAPER.

MEZE

HUMMUS, TZATZIKI, EGGPLANT DIP, PICKLED CARROTS & CAULIFLOWER,
CUCUMBER, DOLMADAKIA & GRILLED PITA.

ENTREES

LOBSTER PHYLLO WRAP

MAINE LOBSTER MEAT, PEAS, POTATOES, CARROTS & MUSHROOMS IN
VELOUTÉ SAUCE, BAKED IN PHYLLO AND LOBSTER SAUCE.

WINE PAIRING: SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER, CA

BRAISED LAMB SHOULDER

SPICED & SLOW BRAISED LAMB SHOULDER, SERVED OVER COUSCOUS
SAUTEED ESCAROLE & RED WINE DEMI REDUCTION.

WINE PAIRING: AXIA XINOMAVRO-SYRAH RED BLEND, GREECE

BRANZINO

ROASTED MEDITERRANEAN SEA BASS STUFFED WITH SPINACH, DILL & FETA,
CREAMY LEEKS, ROASTED POTATO & CAULIFLOWER.

WINE PAIRING: SKOURAS, MOSCHOFILERO (WHITE), GREECE

STUFFED PORK CHOP

PROSCIUTTO WRAPPED, MUSHROOM & PROVOLONE STUFFING, BRAISED
GIGANDE BEANS, ARUGULA, GREEN 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.

MANGO GUAVA CHEESECAKE

SERVED WITH BERRIES & MANGO PUREE

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.