



3 COURSE LUNCH
PRIX-FIXE MENU \$24
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: AIME ROQUESANTE, COTES DE PROVENCE FRANCE

SOUP OF THE DAY

PLEASE ASK YOUR SERVER FOR THE SOUP SELECTION.

MEDITERRANEAN CHOPPED SALAD

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

ENTREES

SPINACH & MASCARPONE RAVIOLI

PASTA STUFFED WITH SPINACH & MASCARPONE CHEESE
SERVED WITH SAGE AND BUTTER SAUCE.

WINE PAIRING: WINE PAIRING: SKOURAS, MOSCHOFILERO (WHITE), GREECE

CHICKEN MAVRODAPHNE

LIGHTLY BREADED CHICKEN BREAST, SAUTEED MUSHROOMS, BRIE CHEESE
SAUTEED SPINACH & MAVRODAPHNE RED WINE REDUCTION.

PAIRING: CASTELLO DI BOSSI, CHIANTI CLASSICO, ITALY

SPINACH ARTICHOKE SALMON

GRILLED SALMON FILET, WITH POTATO PUREE, TOPPED WITH GOAT CHEESE,
SAUTEED SPINACH, ARTICHOKE, TOMATOES IN LEMON BUTTER SAUCE.

WINE PAIRING: SONOMA CUTRER, RUSSIAN RIVER, CA

KOFTE SANDWICH

MINCED LAMB AND BEEF, SEASONED AND GRILLED ON SKEWERS SERVED
WITH PITA BREAD, HUMMUS, FETA, TOMATOES CUCUMBERS, ONIONS ARUGU-
LA AND ROASTED POTATOES.

PAIRING: MYTHOS EUROPEAN LAGER, GREECE

DESSERT

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.