



APOLLONIA
MEDITERRANEAN GRILL

TASTE OF UTC

3 COURSE PRIX-FIXE DINNER MENU \$52

APPETIZER

CUCUMBER GAZPACHO

CUCUMBERS, TOMATOES, PEPPERS, CILANTRO, DILL, GREEK YOGURT & MANOURI CHEESE.

CRISPY FETA

BARREL AGED FETA, PHYLLO WRAPPED, BAKED CRISPY
DRIZZLED WITH HONEY, SESAME SEEDS & FRESNO MILD CHILI.

HORIATIKI SALAD

TRADITIONAL GREEK VILLAGE SALAD, TOMATOES
CUCUMBERS, ONION, KALAMATA OLIVES, FETA CHEESE, VINAIGRETTE

ENTREES

BRAISED LAMB

SLOW BRAISED MARINATED LAMB SHOULDER, CREAMY ORZO
ROASTED TOMATOES, ASPARAGUS, PAN JUS.

SEARED SCALLOP

PAN SEARED U-10 SCALLOPS, ROASTED CARROTS, BEET RISOTTO GOAT CHEESE
CITRUS BUTTER SAUCE, BASIL OIL.

CHICKEN MAVRODAPHNE

PAN SEARED CHICKEN, GOAT CHEESE, MUSHROOM BLEND, POTATO PUREE
MAVRODAPHNE RED WINE SAUCE, ASPARAGUS.

BRIZOLA

GREEK COFFEE CRUSTED NEW YORK STRIP, FONDANT POTATO, ROASTED MUSHROOMS
CARROTS, REDWINE DEMI SAUCE.

DESSERT

PROFITEROLES

CHAUX PASTRY, CHANTILLY CRÈME, VANILLA ICE CREAM, CHOCOLATE GANACHE SAUCE, HAZELNUTS.

EKMEK KATAIFI

BAKED PISTACHIO KATAIFI, LAYERED VANILLA CUSTARD, CINNAMON, CHANTILLY CREAM, PISTACHIO CRUMBLES.