

***Clean Monday Menu***  
***February 27, 2012***

~ **First Course** ~

**Lagana**

Lightly leavened bread

**Greek Olives**

Marinated with herbs

**Revitho Salata**

Chickpea salad with artichokes & sundried tomato

**Fava**

Purée of Santorinian split peas

**Calamari**

Fried squid with marinara sauce

**Htapodi sti Skhara**

Grilled Mediterranean octopus with onions & capers

**Dolmades Gialantzi**

Stuffed grape leaves, rice & fresh herbs

~ **Second Course** ~

**Fassolia Salata**

Three beans salad

**Maroulo Salata**

Romaine lettuce & scallions with a dill-fig dressing

**Astakos**

Lobster and fennel salad

~ **Main Course** ~

**Gigantes Plaki**

Casserole of baked giant kastoria beans

**Soupies Krasates**

Cuttlefish in an Agiorgitiko wine sauce with pearl onions

**Garides**

Greek-style grilled king shrimp with a delicious oil & lemon emulsion

**Stifado me Manitaria**

Wild mushroom & onion stew

**Piperies Vemistes me Pligouri**

Stuffed farmers market peppers with bulgur & basil

~ **Dessert** ~

Fresh fruit

Baklava (based on olive oil)

Mini candied apples

Poached small pears in Mavrodaphni wine

***Freshly brewed coffee, decaf & tea service***

***Lager and red and white wines from Greece will also be served with dinner.***  
***Guests will receive a glass of Prosecco upon arrival and there will be an open bar from 6:30 to 8 p.m.***