

PLEASURE FEAST 2018

TANTALIZING TASTES OF MARCO POLO'S VOYAGE TO GREECE

EMBARK ON A CULINARY ADVENTURE!

COURSE I APPETIZER

MEDITERRANEAN PROSFORAS

HERB MARINATED CREAM AND GOAT CHEESE SPREAD, HUMMUS, KALAMATA OLIVES, STUFFED GRAPE LEAVES,
APPLE EN CROUTE (CINNAMON SUGAR FILLING), BAKED PITA CHIPS WITH ZAATAR (GROUND OREGANO, MARJORAM & THYME)

COURSE II 'OPA' SOUPA

PUREED RED LENTIL WITH GARLIC & LEMON SOUP

COURSE III KING PAVLOS' SALATA

SPINACH AND ROMAINE, MARINATED MUSHROOMS, TOMATO, CUCUMBER,
ARTICHOKE HEART, TABOULI & FETA CHEESE TOPPED WITH RED WINE VINAIGRETTE



COURSE IV MAIN COURSE

KYRIO PIATO

PRIME RIB ROULÁDA

ACCORDION CUT PRIME RIB, MARINATED IN GREEK OLIVE OIL, GREEK RED TABLE WINE & HERBS,
LAYERED WITH SHREDDED CARROT, CHOPPED DATES & FIGS, FRIED AND CRUMBLED
LOUKANIKO (A GREEK SAUSAGE FLAVORED WITH ORANGE PEEL, FENNEL SEED, DRIED HERBS AND SEEDS), ROLLED, TIED & ROASTED

WHOLE ROASTED QUAIL

BONED WHOLE QUAIL, STUFFED WITH FRESHLY ROASTED & CHOPPED CHESTNUT,
DRIED APRICOTS & CHERRIES (THIS RECIPE CONTAINS EGG MIXTURE).

ACCOMPANIMENTS:

GREEK LEMON ROASTED POTATOES
ROASTED BABY GREEN TOP CARROTS

COURSE V

LADY VASILIA'S SWEET GALAKTOBOUREKO

A TRADITIONAL GREEK DESSERT MADE WITH CUSTARD IN A CRISPY PHYLLO PASTRY TOPPED WITH CHOCOLATE GANACHE

VEGETARIAN OPTION FOR COURSE IV

GRILLED EGGPLANT ROLLS STUFFED WITH SPINACH & FETA CHEESE