

'TASTE OF GUILDERLAND' RESTAURANT WEEK

Sunday, February 4th ~ Saturday, February 10th

Three-Course Prix Fixe Menu - \$20.18

FIRST COURSE CHOICES

Soupa tis Imeras

bowl of the chef's featured soup of the day

GF Traditional Greek Salad

romaine, tomatoes, cucumbers, onions, peppers,
olives, imported feta cheese, house dressing

ENTRÉE CHOICES

Kota Phyllo

chicken, spinach, roasted red peppers, onions, garlic, and feta cheese,
baked in a crispy phyllo shell and finished with a roasted garlic cream sauce
• rice pilaf, lemon potatoes, sautéed vegetables •

GF Beef Kleftiko

hearty beef & barley stew with celery, carrots, leeks,
potatoes, tomatoes, onions, garlic, and fresh herbs

GF Psari Milo

red snapper filet, baked with a maple-pecan crust,
and finished with a warm apple compote
• rice pilaf & sautéed vegetables •

Vegetable Moussaka

layers of eggplant, potatoes, and roasted root vegetables,
topped with a butternut squash bechamel
• sautéed vegetables •

DESSERT CHOICES

Mint Chocolate Chip Mousse

GF V Finikia

GF Rice Pudding

GF Gluten Free ~  Vegetarian ~ v Vegan