

Mother's Day

prix fixe

STARTER

choice of:

Ravasaki

barrel-aged feta wrapped in phyllo
and lightly fried; greek honey drizzle

Hot Chili Crisp Hummus

pita, cucumber

Hortopita

fresh greens, leeks and herbs
baked in village style phyllo dough

Shrimp Cocktail *gf*

three U10 shrimp, house-made cocktail sauce, avocado tzatziki

Cauliflower Capama *gf v*

cauliflower in an aromatic tomato sauce
with caramelized onions

MAIN COURSE

choice of:

Lamb Osso Bucco (Yiouvetsi)

slow-roasted lamb, tomato, herbs, orzo pasta,
crumbled barrel-aged feta

Tomahawk Pork Chop *gf*

grilled and topped with boutique mushrooms in a feta cream sauce;
garlic mashed potatoes

Faroe Island Salmon *gf*

champagne sauce, caper berries, pine nut rice pilaf,
garlic brussels sprouts

Shrimp and Grits *gf*

five U10 shrimp in greek herb chimichurri,
parmesan cheese-infused polenta

Mushroom Pappardelle

long ribbon pasta, cauliflower feta crema, shallots,
black truffle pate, crispy brussels sprouts, parmesan

English Pea Risotto *gf v*

golden beets

Chicken Santorini

chicken breast, tomatoes, onion, garlic,
herbs, ouzo; orzo pasta

Three Fig Stuffed French Toast

greek easter bread with dried mission and calimyrna fig-infused cream cheese
stuffing; fresh black figs and red wine-poached mission fig garnish

Avocado Toast

two poached eggs, avocado mash, country toast,
breakfast potatoes

DESSERT

choice of:

Chocolate Cremieux *gf v*

berry compote

Baklava

Greek Yogurt *gf*

sour cherry preserves

59/person

includes our signature welcome brunch cocktail

greca

reservations
860-799-6586

children's
menu
available

1 kent rd
new milford ct