



**WED FEB 25
6:30 PM**

Join Chef Dino and his Culinary Team as they take your palate on a globetrotting adventure, fusing Greek cuisine with the cuisines of ten countries.

**RESERVATIONS 860-799-6586
or grecamed.com**

GREEK FUSION CUISINE IN TEN SMALL PLATES

SMOKED TROUT TARAMOSALATA DIP gf

smoked trout, walnuts, potato, roasted garlic, vinegar
NORWAY

TUNA ROLL gf

sushi grade tuna, shari (sushi rice), and avocado, rolled in ambelophyllo (grapeleaf); pickled ginger, soy sauce
JAPAN

SALT COD KEFTEDHES

salt cod fritters (potato, garlic, mint, oregano, lemon)
PORTUGAL

COQ AU VIN ALA GRECQUE gf

chicken thighs in a mavrodaphne wine sauce with rosemary, thyme, dried calymyrna figs
FRANCE

EGGPLANT MOLE gf

seared eggplant with chili-cacao-cinnamon sauce, almonds; feta crumble
MEXICO

SKORDALIA TATER TOTS gf

tater tots spiked with roasted garlic and white vinegar; smoked paprika aioli
UNITED STATES

RAVIOLI

homemade ravioli stuffed with a blend of four greek cheeses: manouri, feta, anthotyro and mizithra; brown butter sage
ITALY

KEBAB

ground pork and angus beef, chilis, onion, warm spices; cooked on a skewer; yogurt sauce
AFGHANISTAN

GENERAL TSO'S LAMB

lamb fried and coated in a spicy garlic, ginger sauce
CHINA

CHOCOLATE HUMMUS WITH CRISPY PITA CHURROS

chick peas, chilis, cacao; cinnamon sugar dusted fried pita
LEBANON & ARGENTINA