



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