

TAKIS GREEK KITCHEN NEW YEAR'S EVE 2014

PRIX FIX MENU

CHOICE OF (1) FROM EACH COURSE

FIRST COURSE

APPETIZERS - MEZE

TRIO OF DIPS

SKORDALIA, TYROKAFTERI & TZATZIKI

KAVOUROKEFTES

CRAB CAKE, GIGANTES, ARTICHOKE HEARTS, ROASTED RED PEPPERS TARAMOSALATA
(\$3 SUPPL)

DOLMADES

STUFFED GRAPE LEAVES WITH BEEF & RICE, TZATZIKI

SAGANAKI

KEFALOTYRI CHEESE, METAXA FLAMBÉ

OCTAPODI SKARAS

CHAR GRILLED OCTOPUS, ARUGULA, WARM GREEK POTATO SALAD, RED WINE VINAIGRETTE
(\$4 SUPPL)

AVGOLEMONO

VELVETY CHICKEN SOUP, EGG, LEMON, DILL

KALAMARAKIA

TENDER CALAMARI FRIED, GRILLED LEMON, TZATZIKI

ORTIKIA

STUFFED QUAIL WITH LOUKANIKO, CHESTNUTS AND CURRANTS , ARUGULA, MAVRODAPHNE
SYRUP
(\$4 SUPPL)

SPANAKOPITA

TENDER SPINACH, LEEKS, SCALLIONS & FETA NESTLED IN CRISPY FILO DOUGH

MYDIA

MUSSELS, FENNEL, ORANGE, LOUKANIKO & TEAR DROPPED TOMATOES, DILL SPICED OUZO
BROTH

SECOND COURSE

SALATES

HORIATIKI

HEIRLOOM TOMATOES, CUCUMBERS, RED ONION, GREEN PEPPERS, OLIVES, FETA, MOUNTAIN
OREGANO, RED WINE VINAIGRETTE

ROKA

ARUGULA, FENNEL, RED GRAPES, GLAZED WALNUTS

THIRD COURSE

ENTREES

KOTOPOULO STO FOURNO

PAN ROASTED CHICKEN, FETA MASH, BRUSSELS SPROUTS THYME JUS,

ARNI YOUVETSI

BRAISED LAMB SHANK BAKED IN CASSEROLE, ORZO, TOMATOES, KEFALOTYRI

SOLOMAS TIGANTOS

PAN ROASTED FAROE ISLAND SALMON, MUSSELS, ARTICHOKE HEARTS, LEEKS, FENNEL,
CARROTS ORANGE-DILL SAUCE
(\$7 SUPPL)

BRIZOLA MOUSCHARISIA

16OZ HAND TRIMMED RIB EYE STEAK, GRILLED SHITAKE MUSHROOMS, FETA MASH, BRUSSELS
SPROUTS, MAVRODAPHNE SYRUP
(\$10 SUPPL)

MACARONIA THALASSINA

SPAGHETTI, SHRIMP, MUSSELS, ARTICHOKE HEARTS, SPINACH, TEAR DROP TOMATOES, PINE
NUTS, WHITE WINE, LEMON BUTTER, FETA & FRESH HERBS

MOUSSAKA

CASSEROLE LAYERS OF EGGPLANT, POTATO, SPICED GROUND BEEF, BLACK CURRANTS,
BÉCHAMEL

PIPERIES YEMISTES

STUFFED ROASTED RED PEPPERS, ORZO, EGGPLANT ZUCCHINI, TOMATOES, MINT, THYME OVEN
ROASTED FINGERLING POTATOES, BALSAMIC SYRUP

BRIZOLA HIRINI

OVEN ROASTED BONE-IN PORK CHOP, ROASTED RED PEPPERS, GREEK SAUSAGE, ROASTED
GARLIC, FETA MASH, ROSEMARY PORK JUS

LAVRAKI

CRISPY MEDITERRANEAN SEA BASS FINGERLING POTATOES, ROASTED RED PEPPERS, OLIVES,
SPINACH, LADOLEMONO
(\$4 SUPPL)

PAIDAKIA

CHAR BROILED DOMESTIC LAMB CHOPS, FINGERLING POTATOES, ESCAROLE
MAVRODAPHNE SYRUP

FOURTH COURSE

DESSERTS

GALAKTOBOUREKO

VELVETY CREAM CUSTARD WRAPPED IN FILO PASTRY, FRESH BERRIES

SOKOLATA FOUNTOUKI EKMEK

HAZELNUTS LAYERED BETWEEN KATAIFI, VALRHONA CHOCOLATE AND FRANGELICO CUSTARD, WHIPPED CREAM, BING CHERRY CHOCOLATE CHUNK ICE CREAM

PAGOTO

A TRIO OF ASSORTED ICE CREAM

(3) SEATINGS: 5PM, 7PM, 9:30PM

DURING LAST SEATING, GUESTS WILL PARTAKE IN CHAMPAGNE TOAST AND THE GREEK TRADITION OF 'THE CUTTING OF THE VASILOPITA'. (COMPLIMENTARY) THE ONE WHO FINDS THE COIN IN HIS OR HER PIECE OF VASILOPITA IS CONSIDERED TO BE BLESSED WITH GOOD LUCK FOR THE ENTIRE YEAR.

\$55.00 PER PERSON

EXCLUDES TAX AND GRATUITY