

akrotiri
SEAFOOD TAVERNA

2019

Happy
New Year

Four Course Menu 85 pp

-Amuse-Bouche

Uni gazpacho shot

First Course

Choice of

-Tomato Bisque Soup

Topped with creamed scallions

-Greek Salad

Beefsteak tomatoes, cucumbers, shaved red onions, green peppers, barrel aged feta, Kalamata olives, evoo

-Lobster Salad

Frisée, crispy shallots, blood orange, orange hearts, avocado, Brazilian lobster tail, lime dressing

Second Course

Choice of

-Lamb Riblets

48 hours braised, evoo, saffron

-Lava Tarama

Coral tuile, truffle powder, pita bread

Third Course

Choice of

-Halibut

Pan-seared halibut, bed of morel & white asparagus, Port & cherry reduction

-Cod

Pan-seared cod, truffle corn purée, foie gras, Espagnole sauce

-Surf & Turf

Filet mignon, Brazilian lobster tail, lobster bisque foam, demi-glace, roasted potatoes

-Rack of Lamb

Hazelnut dukkah, demi-glace, tri-color baby carrots, Brazilian lobster tail

-Makaronia Strogyla

Pasta with Chef's collection of mushrooms

Fourth Course

Choice of

-Truffle Meringue Chocolate mousse, nutella powder

-Avocado Semifreddo Crème à l' anglaise

-Baklava with honey syrup

-Portokalopita

