

ORNOS EXPERIENCE

125 PER PERSON

first course

TASTING OF SPREADS

hummus, tzatziki, tirokafteri, melitzanosalata, taramosalata, warm pita

FATTOUSH

baby beets, persimmon, brown butter vinaigrette

CURED YELLOWTAIL

marinated asian pear, mint, sumac, chillies

second course

TRIO MEZZE

keftedes, zucchini fritters, kefalograviera

GRILLED OCTOPUS

santorini capers, white beans, red onion

third course

MEDITERRANEAN SEA BASS 'LAVRAKI'

grilled • steamed greens 'horta'

PETRALE SOLE 'GLOSSA'

phyllo-crusted • brussels sprouts, skordalia, caviar sauce

GRILLED LAMB CHOPS 'PAIDAKIA'

'yemista' stuffed squash, roasted peppers

CHARRED BROCCOLINI

toasted garlic, preserved lemon, chili flake

fourth course

THE LEMON

candied citrus peel, vanilla crumble

YIA YIA'S RICE PUDDING

calrose rice, cinnamon crisp

the greek wine experience or the sommelier selection pairing

95 PER PERSON

the Ornos Experience is a shared menu and requires full table participation