

ORNOS EXPERIENCE

NEW YEARS EVE 2023
175 PER PERSON

first
for the table

TARAMASALATA

smoked trout roe, cured egg yolk, bottarga, warm pita

WINTER FATTOUSH

baby beets, kumquat, labneh
black perigord truffle

MICHEAL MINA'S TUNA TARTARE

big eye tuna, asian pear, pine nuts, mint, minced garlic

second
for the table

SEAFOOD MANTI

kauai shrimp, melted leeks, shellfish emulsion

third

BROILED MONKFISH

marble potato, baby fennel, saffron kakavia broth

OR

SURF & TURF

grilled ribeye, broiled carabineros
herbed crispy potato, shellfish emulsion

UPGRADE TO AMERICAN WAGYU - \$25

fourth
for the table

AMBROSIA PAVLOVA

melomakarona cookie crumble, preserved citrus

KOURABIEDES GREEK COOKIE

NEW YEAR CHOCOLATE BON BON