

ORNOS
EXPERIENCE
NEW YEARS EVE 2023
195 PER PERSON

first
for the table

TARAMASALATA

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

WINTER FATTOUSH

baby beets, kumquat, labneh

MICHAEL MINA'S TUNA TARTARE

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

second
for the table

SEAFOOD MANTI

kauai shrimp, melted leeks, shellfish emulsion

third
for the table

BROILED MONKFISH

marble potato, baby fennel, saffron kakavia broth

fourth
for the table

SURF & TURF

grilled ribeye, broiled carabineros
herbed crispy potato, shellfish emulsion

UPGRADE TO AMERICAN WAGYU - \$25

fifth
for the table

AMBROSIA PAVLOVA

melomakarona cookie crumble, preserved citrus

KOURABIEDES GREEK COOKIE

NEW YEAR CHOCOLATE BON BON