

PHILOTIMO



*Philotimo - convey a sense of pride in everything one does, from small acts of kindness and altruism, to supporting one's neighbors and community.*

We welcome you to our Dining room. The follow menu presented is a road map to take you through the journey of food wine. Our Kitchen team will begin your meal with a small selection of Orekitiká (appetizers) to begin your journey. Through the following pages you are invited to select the next three courses from any of the categories of Zymariká (Pasta), thalassiná (Seafood), Kréas (Meat), & Lahanika (Vegetables). In the true spirit of Greek dining our Pastry Team has a selection of sweets to end your dining journey.

<p>5 COURSE MENU \$108</p> <p>GREEK WINE PAIRINGS \$68</p> <p>KRATISI (RESERVE) WINE PAIRINGS \$175</p>
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## Symplirómata Supplements

FAGRE  
(Seabream Crudo)

*Lemon. Edafos Olive Oil. Createn Wild Sea Greens.*  
\$10

AXINOS

*Whole Catalina Island Sea Urchin. Rice. Lemon.*  
\$30

WINTER BLACK  
TRUFFLES

\$30

BARBUNI  
(Red Mullet)

*Horta Greens. Skordiala. Ladolemono.*  
\$15



## Ζυμαρικά Zymariká / Pasta

### MANTIA

*Veal Stuffed Dumplings. Brown Butter. Yogurt.*

### PASTITSADA

*Hand Cut Noodles. Bob White Quail Ragu.  
Tomato. Cinnamon. Mizithra.*

### GOGGLES

*Hand Rolled Short Noodle. Lobster. Tomato. Garlic.  
\$10 Supplement*

### SKOIOUFITHA

*Hand Rolled Barley Pasta. Lamb Broth.  
Scallions. Mizithra.*

## Λαχανικά Lahanika / Vegetables

### AGGINARES A LA POLITA

*Globe Artichoke. Baby Carrot. Hakurei Turnip.  
Dill. Avgolemono.*

### MANITARIA

*Wild Mushrooms. Throuba Olive. Oregano. Feta.*

### PANTZARI

*Beets. Beet Greens. Skordalia. Black Garlic.*

### YAMNISTA

*Onion. Farro. Scallion. Nigella.*



## Θαλασσινά Thalassiná / Seafood

### KAKAVIA

*Fisherman's Soup. Turbot. Kennebec Potato.  
Carrot. Lemon. Black Pepper.*

### TSIPOURA

*Daurade. Fava. Red Onion. Swiss Chard.*

### SINAGRIDA PLAKI

*Madai Snapper. Tomato. Caper. Kalamata Olive.*

### OCTOPODI

*Grilled Mediterranean Sea Octopus. Black Eye Peas.*

## Κρέας Kréas / Meat

### ARNAKI LEMONATO

*Shenandoah Valley Lamb. Spinach. Sunchoke.  
Oregano. Lemon. Keros Olive Oil. Tzatziki.*

### LAGOS STIFADO

*Path Valley Rabbit. Pearl Onion. Tzigerosarmades.  
Tomato. Cinnamon.*

### PITSOUNI MAGIRITSA

*Squab. Acquerello Rice. Lemon. Egg. Dill.  
Baby Romaine.*

### BRIZOLA / MOSCHARI ★

*( Supplement for 2)*

*Dryaged Roseda Beef. Root Vegetables. Tirokafteri.  
Oregano. Lemon.*