

OUZERI
(the philosophy)



Congratulations

Marykate & Craig

August 11, 2016

Beverages

Red Wine: Agiorgitiko, [Red Stag](#), Spiropoulos, Nemea, 2011

White Wine: Vilana-White Muscat- Sauvignon Blanc, [Octo](#), Lyrarakis, Crete, 2014

Beer: Alfa and Keo

First Course

TZATZIKI Greek yogurt, cucumber, garlic, dill oil, pita

CRUIDITIES assortment of raw local vegetables

*OCTOPODI GRILLED OCTOPUS: fava Santorini, roasted tomatoes, red onion, capers

KEFTEDAKIA GRILLED LAMB MEATBALLS: ouzo tomato jam, lemon yogurt, parsley, red onion, sumac

Second Course

PSITO TYRI GRILLED HALLOUMI: watermelon salad, pistachios, mint

HORIATIKI GREEK SALAD: tomato, cucumber, pepper, feta, Kalamata olive, oregano

Third Course

FASSOLAKIA TOMATO BRAISED SUMMER POLE BEANS: onion, garlic, parsley, mint, evo

*KOTOPOULO CHICKEN SOUVLAKI: potato salad, yogurt, scallion, parsley, dill

ARNI KOKKINISTO ME RYZI SLOW BRAISED OREGON LAMB SHOULDER: saffron rice, za'atar, yogurt

Dessert Course

LOUKAMADES TRADITIONAL GREEK DONUTS: Greek honey

CHOCOLATE BAKLAVA walnuts, almonds, cocoa nibs, clove honey syrup

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness