



ATLANTIC CITY RESTAURANT WEEK

Presented by
ATLANTIC CITY CONVENTION & VISITORS AUTHORITY

Three course diner \$33.10 per person

Appetizers

(choose one)

- Duck Comfit Spring Roll**-- wild rice, julienne vegetables, Mavrodaphne soy-ginger reduction
- Shrimp Kataifi**--marinated shrimp wrapped in shredded phyllo, avocado, strawberry vinaigrette
- Baked Brie**-- topped with raspberry preserves and toasted almonds
- Haloumi Salad**--organic fresh field greens, candied walnuts, dried cranberries, poached pears, champagne vinaigrette, grilled Haloumi cheese

Entrées

(choose one)

- Filet and Shrimp**--Choice filet mignon with grilled shrimp, herb-crusted mash potatoes, sugar snap peas
- Grilled Bronzino**--served whole or filet, with horta greens and rice pilafi
- "Yiouvetsi"**--braised lamb shank with orzo, spinach, lamb demi
- Seafood Plaki**--"our signature dish", Chilean Sea bass and jumbo shrimp, Kalamata olives, feta cheese, potatoes baked in an ouzo tomato sauce in a terracotta pot

Desserts

(choose one)

- Baklava**--honey based walnuts wrapped in phyllo
- Chocolate Mousse**--Cognac flavored chocolate layers with mousse
- Crème Brule**--caramelized top, fresh berries