

DOWNTOWN WHITE PLAINS

Restaurant Month

JANUARY 3–31, 2023

RESTAURANT MONTH PRIXE FIX
mondays through thursdays, jan 3 — 31

lunch \$22.95

appetizer

Choose One

hummus and pita ^v

avgholemono soup chicken soup with egg, lemon, orzo

marouli salad romaine, scallions, herbs, ladolemono, kalamata olives, crumbled epirus feta

entree

Choose One

chicken santorini chicken breast, tomatoes, herbs, onion, garlic, ouzo; orzo pasta

imam baidi ^v slow-roasted eggplant stuffed with caramelized onions, aromatic tomato sauce; lemon potatoes

hilopites egg pasta in a cauliflower-based cream sauce, roasted mushrooms, truffle oil, crispy brussel sprouts, parmesan

pan-seared baramundi fileted baramundi, green pea risotto

dessert

Choose One

greek yogurt with rose petal preserves

vegan baklava mini baklava
(made with coconut oil)

RESTAURANT MONTH PRIXE FIX
sundays through thursdays, jan 3 — 31

dinner \$42.95

appetizer

Choose One

hummus and pita ^v

pan-seared scallops and ouzo-glazed pork belly
jerusalem artichoke puree

zucchini keftedhes zucchini fritters, tzatziki, red pepper coulis

kataifi-wrapped shrimp grilled shishito peppers

entree

Choose One

chicken santorini chicken breast, tomatoes, herbs, onion, garlic, ouzo; orzo pasta

imam baidi ^v slow-roasted eggplant stuffed with caramelized onions, aromatic tomato sauce; lemon potatoes

fusilli goat cheese-infused cream sauce, spinach, brandy

grilled pork chop king oyster mushrooms, lemon potatoes, charred broccoli rabe

faroe island salmon trahana (sourdough pasta tossed with roasted mushrooms, shallots, epirus feta); caperberries

dessert

Choose One

greek yogurt with rose petal preserves
chocolate mousse of chocolate and sweet potatoes, dark chocolate ganache

vegan baklava mini baklava
(made with coconut oil)