

# CITRUS CITY GRILLE



GREEK NIGHT  
~TUESDAY, JULY 25<sup>th</sup>, 2017~  
*7:00 Event Begins*

## First Course

Sauvignon Blanc, KARIPIDIS, 2016 Larissa, Greece  
Calamari

## Second Course

Horiatiki Salata

## Third Course

Limnio, VOURVOUKELIS ESTATE, 2015 Greece  
Lamb Chops, dandelion greens, Lemony Potatoes

## Fourth Course

Moscato, TSANTALI, NV Samos, Greece  
Galaktoboureko, honey sauce

\$ 75 per person

tax/gratuity not included

Chef De Cuisine: Edgar Saavedra  
Executive Chef: Sandros Ontiveros  
Chef/ Owner: Steve Tsirtsis