XENIA

GREEK KOUZINA

New Year's Eve 2026 | choice of 4 course menu | $135 per person

CHOICE OF APPETIZER FOR 2 PEOPLE

FLAMING CHEESE "SAGANAKI"
Graviera cheese saganaki flamed and finished with lemon; served with warm pita

CHEESE ROLLS "FLOGERA"
Graviera and feta cheese mousse, encased in phyllo dough, Greek honey and black sesame seeds

FRIED CALAMARI "KALAMARAKIA TIGANITA"
Calamari lightly fried, dusted with oregano, served with a Greek tomato sauce

GRILLED OCTOPUS "XTAPODI"
Octopus grilled with whole spices and tossed with capers, onions, peppers, and red wine vinegar; served over saffron split pea puree

"GARIDES SAGANAKI"
Shrimp sautéed in whole market spices, summer tomatoes and finished with barrel aged feta

MEATBALLS "KEFTEDAKIA"
Meatballs with traditional Greek tomato sauce, trahana mousse and topped with aged graviera cheese

GRAPE LEAVES "DOLMADAKIA"
Traditional ground meat, rice, rolled in grape leaves and finished with a creamy avgolemono sauce

TUNA TARTARE "TONOS"
Wild bigeye tuna tossed with Meyer lemon and Greek evoo, cucumbers, shallots, avocado mousse and harissa water

CHOICE OF SOUP OR SALAD

GREEK SALAD
Beefsteak tomatoes, English cucumbers, onions, peppers, capers, mild feta, and kalamata olives

MEDITERRANEAN CAESAR "SALATA TOU KAISARA"
Romaine hearts, graviera cheese, and creamy dressing

CHICKEN LEMON SOUP "AVGOLEMONO"
Traditional chicken lemon soup with orzo noodles

CREAM OF CRAB "KAVOUROSOUPA"
Greek inspired cream of crab soup

CHOICE OF ENTRÉE

FROM THE LAND

LAMB SHANK "ARNI GIOUVETSI"
Slowly braised lamb shank, with orzo and vegetable stew

FILET MIGNON "FILETO"
8 oz tenderloin, served over roasted potatoes and asparagus, finished with red wine jus

LAMB CHOPS "PAIDAKIA"
Grilled lamb chops; served with roasted potatoes and asparagus, finished with red wine jus

RIBEYE "BRIZOLA"
14 oz ribeye with roasted potatoes and broccolini; served with red wine jus

CHEF SIGNATURE DISHES

★ **OSSO BUCO**
Tender, slow-braised Osso Buco served over silky potato purée, with carrots, celery, sweet green peas, and a rich Greek Bouzounakis wine reduction. Finished with fresh rosemary

★ **BONE-IN SHORT RIB**
Tender, slow-braised short rib served over creamy potato purée, accompanied by beautifully roasted baby carrots and finished with our rich Greek red wine reduction

★ **OSCAR FILET**
Filet mignon topped with jumbo shrimp, crab cake, potato puree, asparagus, and finished with our signature black pepper sauce

FRESH FISH MARKET
PORTIONED

AHI TUNA
Sesame seed encrusted seared ahi tuna, served over grilled asparagus with a honey and wasabi soy ginger glaze

SALMON "SOLOMOS"
Atlantic salmon grilled with farm vegetables and finished with Meyer lemon evoo

CHILEAN SEA BASS "PLAKI"
Chilean bass served with a stew of 3 tomatoes, peas, potatoes, pearl onions, and green beans

CRAB CAKE
9 oz jumbo lump crab cake; served with mustard aioli. Choice of truffle fries or grilled veggies

SCALLOPS "XTENIA"
Seared U10 diver scallops, silky split pea puree, caper lemon relish, tomatoes and fried chickpeas

WHOLE FISH OF THE DAY

BRONZINO
Prepared whole on the grill, filleted, deboned, and topped with our Greek ladolemono caper sauce

PASTA

LOBSTER RAVIOLI "RAVIOLIA ASTAKOS"
Lobster stuffed pasta tossed with cherry tomatoes, garlic, shallots and white wine

SEAFOOD PASTA "THESAUROS TOU AIGAIOU"
Jumbo lump crab, sea scallops, shrimp, and mussels, tossed with Aegean spiced tomato broth over linguine

BOLOGNESE "PAPARDELLA ME KIMA"
Pappardelle with slowly braised beef and tomato sauce, served with graviera cheese and garlic breadcrumbs

SHRIMP SANTORINI LINGUINE
Shrimp sautéed with summer tomatoes, shrimp-infused tomato broth, Mediterranean spices and finished with barrel aged feta

VODKA PASTA
Rigatoni pasta with vodka cream sauce, fresh spinach, sun-dried tomatoes and graviera cheese

PASTITSIO
Layers of thick macaroni and seasoned beef, topped with creamy béchamel

MOUSSAKA
Layers of zucchini, eggplant, and potato with slowly braised beef in béchamel sauce

CHOICE OF DESSERT

BAKLAVA
Our traditional baklava made with peanuts and almonds, served with vanilla ice cream

CHOCOLATE BROWNIE
Chocolate Brownie is served with creamy vanilla ice cream, caramelized popcorn, and rich chocolate sauce

CHEESECAKE
Philadelphia cream cheese, fresh strawberries, strawberry reduction, Florentine crisp

COCONUT CAKE
Homemade coconut cake, with a honey syrup and vanilla custard and Florentine crisp

CRÈME BRÛLÉE
Infused with fresh vanilla, topped with juicy strawberries, refreshing mixed berry sorbet

20% Gratuity will be added to the final bill. Happy New Year!

*Consuming raw or undercooked meat, poultry, seafood and/or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any dietary restrictions.