

Greece – July 25, 2025

(All dietary restrictions and options must be communicated at time of booking to avoid disappointment)

Amuse Bouche

Spanakopita Mikros with Dolma

Hand made Spanakopita with olive paste and basil oil
stuffed grape leaves

First Course

Wedge Salad

Greek Isles crisp romaine lettuce wedge with crumbled feta, shaved red onion and kalamata olives in a honey lemon vinaigrette

Main Course

Paidakia

Slow braised herb Lamb shank in a light tomato sauce served over orzo

Vegetarian Option- Eggplant vegetable moussaka in a light tomato sauce served over orzo

Dessert Course

Galaktoboureko

Traditional Greek sweet custard baked in wrapped layers of honey-soaked phyllo
caramel Ouzo sauce

\$65.95 Plus Hst