

MP TAVERNA

BY MICHAEL PSILAKIS

RESTAURANT WEEK

3-course prix-fixe Menu

MEZE

Artichoke & Burnt Bread Soup
smoked graviera cheese, extra virgin olive oil

Kale & Frisee Salad
smoked whitefish, fennel, radish, red onion, currants, smoked almonds

Mushroom Risotto
truffled pecorino romano, farm egg, cracked pepper

Cavatelli
stewed rabbit, tomato, cinnamon, smoked graviera cheese

ENTRÉE

Whole Grilled Local Trout
warm salad of roasted peppers, tomato, olive & herbs.

Scallop & Prawn Risotto
roasted Yellow Tomato & Three Cheese Risotto

Simple Roasted Chicken
wilted spinach, feta & dill, lemon fondue

Spicy Pork "Sofrito"
pepperoncini, capers, lemon, garlic

DESSERT

Greek Yogurt
fruit, honey & seeds

Halva Brownie
tahini anglaise, sesame ice cream

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RESTAURANT WEEK ADDITIONS

MID COURSE

"SIGNATURE" DISHES
to be shared

Octopus \$11
mediterranean chickpea salad, yogurt

Bulghar Salad \$8.5
dates, roasted peppers, fennel, olives, cucumber, tomato, radish, smoked almond, pistachio

Dumplings \$14
spicy merguez sausage, sundried tomato, pine nut, spinach, feta, slow cooked tomato sauce

Meatballs \$8
olive, onion, tomato sauce

WINE PAIRING

3oz pours

3-Course Tasting
\$21

4-Course Tasting
\$28

MP PREMIUM WINE

Caymus, Cabernet Sauvignon
40th Anniversary Edition (2012)
\$140/Bottle