



#DineWithPurpose
 \$1⁰⁰ From Every Meal Sold
 Goes Towards The FGCU Scholarship



GREG NORMAN™
 AT MIROMAR OUTLETS

porterwright



\$36 PER PERSON
3 COURSE DINNER
ALL NIGHT LONG
 December 2nd -15th

LINGA

STARTER

DOLMEH (STUFFED GRAPE LEAVES)

GRAPE LEAVES STUFFED WITH ORGANIC RICE,
 ROASTED VEGETABLE DIP, TZATZIKI

LAMB KEFTEDES - LAMB MEATBALLS

MEDITERRANEAN STYLE LAMB MEATBALLS DIPPED IN ROSEMARY
 MINT GLACE. ACCOMPANIED BY HOMEMADE TZATZIKI.

GRILLED ARTICHOKE

SAFFRON AIOLI, CITRUS GREMOLATA SAUCE

AVGOLEMONO SOUP

GREEK CHICKEN SOUP WITH LEMON, EGG DROP AND ORZO

MEDITERRANEAN DELIGHT SALAD

WATERMELLON, STRAWBERRIES, FIGS, FETTA CHEESE, BABY FIELD
 GREENS, CHAMPAGNE VINAGRETTE.

CAESAR SALAD

ENTRÉE

SALMON CASARECCE

SALMON, TRULLI CASARECCE PASTA, GARDEN PEAS, MASCARPONE CREAM

CHICKEN TAGINE

SLOW COOKED CHICKEN THIGHS, PRESERVED LEMON, CRACKED GREEN OLIVES AND APRICOTS, CARDOMON SAUCE.

MUSTARD GLAZED SHORT RIBS

BRAISED ANGUS SHORT RIBS, CREAMY GOAT CHEESE & HERB WHITE CORN POLENTA

BEEF AND LAMB RIGATONE SUGO

RICH BRAISED TOMATO SUGO, TRULLI RIGATE, RICOTTA, CRISPY SAGE

CIDER BRAISED PORK SHANK

SWEET POTATO, PARMESAN GNOCCHI, APPLE BRANDY REDUCTION

ADDITIONAL SUPPLEMENT COURSE (OPTIONAL) ADD \$15

LAMB SHANK

DOMESTIC LAMB SHANK SLOWLY BRAISED, SIX TO EIGHT HOURS IN TEMPRANILLO RED WINE SAUCE, WITH FRESH HERBS AND
 MEDITERRANEAN SPICES, SERVED WITH SAFFRON RICE AND VEGETABLES

YELLOWTAIL SNAPPER

MARINATED EXTRA VIRGIN OLIVE OIL AND FRESH HERBS, GRILLED, TOPPED WITH ROASTED TOMATOES, CAPPERS, KALAMATA
 OLIVES, SUNDRIED TOMATOES AND LEMON, SERVED WITH PARMESAN RISOTTO AND VEGETABLES.

"PAELLA VALENCIANA" OR "PAELLA DE CARNE "

AUTHENTIC SPANIARD PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH, SAFFRON RICE WITH VEGETABLES,
 SHRIMP, MUSSELS, CLAMS, CALAMARI, CHORIZO & CHICKEN
 (PAELLA DE CARNE: FILET MIGNON, CHICKEN, CHORIZO)

DESSERT:

*BAKLAVA

* KEY LIME PIE

*CREME BRULEE

*MISSION FIG & AMARETTO TART

With Vanilla Bean Gelato, Wild Honey, Almonds

