



# Dorothea

— FINE GREEK —

## NM Restaurant Week

### APPETIZERS

*Tiropita- baked filo wrapped sheep milk, local lavender, thyme, sesame, honey*

### STARTER

*Traditional Greek Salad- Heirloom Tomato, cucumber, bell pepper, onion, red wine, EVOO, sea salt, fresh herbs*

### ENTREES

*Rack of Lamb Chops- marinated in garlic, EVOO, Greek spices- grilled Greek style, served with feta whipped mashed potatoes*

*Whole Fish Branzino -imported fresh from Greece, pan seared, Greek herbs & lemon, served with spanakorizo rice*

### DESSERT

*Labneh with fig jam, caramlized dates, walnuts, house granola crumble*

*Make this dinner shareable \$10*

