



## BEST OF MILOS TASTING MENU

### FIRST

#### TASTING OF RAW FISH\*

Chef's daily selection of sashimi

*Henriot Brut Souverain NV, Champagne, France*

### SECOND

#### TOMATO SALAD

The authentic salad prepared with vine-ripened tomatoes

*2022 Gerovassiliou Malagousia, Epanomi, Greece*

### THIRD

#### GRILLED TRINITY

Charcoal broiled octopus, Holland peppers, and seasonal mushrooms

*2021 Lucien Muzard Santenay 1er Cru Maladiere, Burgundy, France*

### FOURTH

*(Kindly select one)*

#### DORADE ROYALE

Whole grilled Mediterranean sea bream

*2019 Venetsanos Assyrtiko Nykteri, Santorini, Greece*

#### COLORADO LAMB CHOPS\*

Two grilled lamb chops with hand-cut fried potatoes

*2018 Kukeri Cabernet Sauvignon, Howell Mountain, Napa Valley, USA*

#### ASTAKOMAKARONADA

Deep Sea Bay of Fundy lobster pasta Athenian-style

*2016 Conti Cappone Chianti Classico Riserva, Tuscany, Italy*

#### GRILLED VEGETABLE PLATTER

*2017 Capanna Brunello di Montalcino, Tuscany, Italy*

### FIFTH

#### CHEF'S SEASONAL DESSERT SELECTIONS

*2017 Parparoussis Muscat de Rio Patras, Rio Patras, Greece*

No substitutions, changes, or customizations. Available on U2/Sphere dates only.

\*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.