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.