

Astoria Café & Market
5417 Detroit Avenue
Cleveland
216.266.0834

First Course:

Spanakopita

Spinach, rainbow swiss chard and arugula wilted in a mix of sauteed leeks, garlic, dill, green onion, parsley, trahanas, eggs, feta and olive oil wrapped in phyllo dough and baked crisp.

Second course:

Basque Country Chili

Slow cooked stew of beef short ribs, black eyed peas, nora peppers, mire poix, dark chocolate, tomatoes, herbs and bourbon. finished with cotswold double gloucester cheese, crème fraiche, charred avocado and brown butter cornbread.

Third course:

Plateau de Fromages

Cheese monger's selection of lemon wensleydale and roquefort blue with seasonal accoutrement.