

Yamas

DINE AROUND

\$35

APPETIZER

Kalamari or Dolmathes

ENTREE

Roast Lamb, Greek Ribs, or
Chicken Souvlaki & Prawns

DESSERT

Ekmek

SUGGESTED RED WINE PAIRING

2018 Noble Ridge Meritage
Rich and generous with lifted currant
and raspberry fruit, accents of cedar
and dried cocoa
6 oz Glass \$10

SUGGESTED WHITE WINE PAIRING

2019 Hillside Estate Pinot Gris
Fragrances of white peach, melon and
green apple, this wine finishes fresh,
clean and crisp
6 oz Glass \$9

\$45

APPETIZER

Kalamari or Garlic Prawns

ENTREE

Rack of Lamb or
10 oz New York Peppercorn Steak

DESSERT

Ekmek or Strawberry Cheesecake

SUGGESTED RED WINE PAIRING

2017 8th Generation Pinot Noir
Rich notes of cherry, red plum and
cedar, an elegant yet robust wine with
a hint of spice and smooth long finish
6 oz Glass \$10

SUGGESTED WHITE WINE PAIRING

2019 Joie Farm Unoaked Chardonnay
Medium bodied with fresh aromas of
pineapple and citrus leading to flavors
of green apple on the palate
6 oz Glass \$10

NO SUBSTITUTIONS PLEASE

Yamas

DINE AROUND

*Dine
Around menu
will not be
available
February
13th or 14th*

\$55

APPETIZER

Maple Bacon Wrapped Scallops or
Escargot Stuffed Mushrooms

ENTREE

Seafood Medley with Lobster Tail,
Kalamari & Garlic Prawns

DESSERT

Strawberry Cheesecake

SUGGESTED ROSE WINE PAIRING

2018 Arrowleaf Rose
Off dry and balanced with fresh
acidity, aromas of strawberry,
grapefruit and rose petals
6 oz Glass \$9

SUGGESTED WHITE WINE PAIRING

2019 Sumac Ridge Sauvignon Blanc
Lively aromas of freshly cut grass,
gooseberry and lemon followed by
flavors of citrus and zest
6 oz Glass \$8

NO SUBSTITUTIONS PLEASE