

FINE DINING MANAGEMENT PRESENTS

ELIES

DOPIO

A CONTEMPORARY GREEK DINING EXPERIENCE



GREEK COUNTRY SALAD WITH A PHYLLO CUP

SPICED SWORDFISH FILLETS WITH CREAMY DILL SPINACH

SPICED FRESH ORANGE AND HONEY SORBET

RACK OF LAMB WITH CREAMY POLENTA AND

WILD MUSHROOM SALAD

PISTACHIO ICE CREAM WITH DATE AND WALNUT PHYLLO ROLLS

OCTOBER 15TH, 2008 – 6:30 PM

JOAN BICE UNDERWOOD TEAROOM IN MACKAY HALL

RSVP BY OCTOBER 8TH, 2008:

515-451-6289 OR ebrown@iastate.edu

\$45 PER PERSON WITH ALCOHOL

\$40 PER PERSON WITHOUT ALCOHOL

<http://www.aeshm.hs.iastate.edu/eliesdopio>