

ΕΣΤΙΑΤΌΡΙΟ

LÝRA

Each course pairs a 3-oz wine selection from our Wine Director, Marsha Wright, with an exquisite bite curated by Executive Chef, Andrianna Xenou.

Menu

CRAB CEVICHE*

sliced cucumber, fennel, lemon aioli

Clos du Val, Sauvignon Blanc, Napa Valley, California

GRILLED HALLOUMI

greek honey, aleppo pepper, fresh herbs

Symphonie St Marguerite, Rose, Provence, France

GRILLED PRAWNS

brown butter vinaigrette, chives, lemon zest

Semeli, Rosé, Nemea, Greece

WAGYU KEFTA*

harissa yogurt, mint

Clos du Val, Cabernet Sauvignon, Napa Valley, California

** Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

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