

Valentines Day 5 Course Prix Fixe

\$150 per person

Amuse-Bouche

Hummus
served with warm pita

Sashimi Sampler
hamachi, tuna, salmon

Caviar Canapé
crème fraîche, kaluga caviar

Salad & Soup

Choose one

Greek Salad
tomatoes, cucumber, green pepper, feta, olives

Beet Salad
red onion, grape tomato, creamy goat cheese

Avgolemono
traditional chicken soup, lemon, rice

Starters

Choose one

Seabass Skewers
roasted red peppers, ladolemono

Tuna Tartare
yellowfin tuna, lemon, olive oil, crispy kataifi

Soutzoukakia
Greek meatballs, tomato fondue, saffron rice

Grilled Octopus
red onions, capers, red wine vinegar, peppers

Crab Cake
Maryland blue crab, red pepper aioli

Alaskan King Crab
4oz broiled, ladolemono, clarified butter

Main Course

Choose one

Lavraki
lean, mild, sweet, flaky white bronzino, horta

Surf & Turf
8oz filet mignon, maine lobster tail, Greek fries

Chilean Seabass
black jasmine rice, carrot toffee purée, pea tendrils

Prime NY Strip
16oz NY strip, lemon mashed potatoes

Lamb Chops
simply grilled, Greek fries, lemon

Lamb Youvetsi
orzo pasta, braised lamb shank, graviera

Desserts

Choose one

Baklava
sweet flaky pistachio pastry, greek frozen yogurt

Galaktoboureko
custard filled phyllo pastry

Cheesecake
mascarpone cheesecake, vyssino cherries