# VALENTINE'S DAY

110. PER PERSON\*

Tasting Menu

\*excludes tax & gratuity

# FIRST COURSE

#### SPANAKOPITAKIA

spinach, feta, crispy phyllo  $\, 2pc \, \, VG \,$ 

#### GRILLED OCTOPUS\*

charred cipollini onion, fresno chiles, kalamata olive relish GF

### GRILLED MEATBALLS

smoked yogurt, tomato, mint

# SECOND COURSE

TUNA TARTARE\* fresno chiles, kalamata olive, crispy kataifi

#### HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers VG GF

### SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG

# THIRD COURSE

CHARRED FILET MIGNON crispy greek frites, garlic, oregano, myzithra cheese GF

GRILLED LAMB CHOPS\* charred eggplant salata, sumac, smoked salt

SEAFOOD LINGUINI\* poached shrimp, calamari, cherry tomato, basil, lemon

# **FOURTH COURSE**

#### PORTOKALOPITA

orange syrup cake, white chocolate mousse, greek yogurt ice cream, crispy phyllo

### SOKOLATOPITA

dark chocolate cake, hazelnut praline, chocolate coffee custard, brown butter ice cream

GF: gluten free VG: vegetarian

# ταβέρνα VIOLÍ

# Beverage Pairing

45. PER PERSON

# FIRST COURSE

choice of

#### MÎZA SPRITZ

hangar I, watermelon, lemon, prosecco

#### MIKRÓ MYKONIAN MEZZ

creyente mezcal, strega herbal liqueur, pineapple, lime, cardamom

# SECOND COURSE

choice of

'23 MYLONAS ASSYRTIKO, ATTIKI, GREECE

'23 ALPHA ESTATE, SAUVIGNON BLANC, AMYNDEON, GREECE

# THIRD COURSE

choice of

'22 COLUMBIA CREST,
CABERNET SAUVIGNON 'FOUNDERS SERIES',
WALLA WALLA, WASHINGTON

'22 THYMIOPOLOUS, YOUNG VINES XINOMAVRO, NAOUSSA, GREECE

# **FOURTH COURSE**

choice of

'23 KIR-YIANNI 'AKAKIES', SPARKLING ROSE, AMYNDEON, GREECE

MINI ESPRESSO MARTINI