



## **Valentine's Day 2018**

*Four-Course Prix-Fixe Menu \$100*

*With Wine Pairing \$120*

### **KERASMA**

*Lobster Bisque Shooter with Tobiko Caviar*

*Prosecco – Maschio – Veneto, Italy*

### **APPETIZER**

**TRADITIONAL GREEK SALAD**

*Tomatoes, Feta, Cucumbers, Red Onions, Feta Cheese*

**OYSTERS ROCKEFELLAR**

*East Coast, Fresh Herbs*

**CHAR-GRILLED OCTOPUS**

*Sashimi-Grade over Eggplant Puree*

**CHILLED SHRIMP**

*House made Cocktail Sauce*

**LOBSTER RAVIOLI**

*House-Made in a Light Cream Sauce*

*Robola – Gentilini – Cephalonia, Greece 2014*

### **MAIN COURSE**

**LAVRAKI**

*Simply-Grilled with Steamed Dandelion Greens*

**MEDITERRANEAN PINK SNAPPER**

*Oven Roasted over Lobster Risotto*

**SURF AND TURF (\$10 Supplement)**

*Fillet Mignon, Nova Scotia Lobster*

**RACK of LAMB**

*7<sup>th</sup> Heaven Farms Lamb with Lemony Potatoes*

**DRY-AGED NEW YORK STRIP STEAK**

*Prime cut 16oz with Hand-Cut Greek Fries*

*GSM – Cotes Du Rhone – St. Cosme, France – 2014*

### **DESSERT**

*Chef's Selection*

*Muscato – Samos – Kourtaki – Crete, Greece*