

Valentine's Day
February 14th, 2019



KERASMA

Lobster Bisque Shooter
Topped with Black Tobiko Caviar

Champagne: Piper Heidsieck, Brut Reims France
Medium-bodied, stimulatingly fresh and
well-structured blend with gorgeous fruit and a clean finish



FIRST COURSE

TRADITIONAL GREEK SALAD
Tomatoes, Cucumbers, Red Onions, Feta Cheese

OYSTERS ROCKEFELLAR
Baked with Fresh Herbs and Parmesan

CHAR-GRILLED OCTOPUS
Sashimi-Grade Capers-Roasted Peppers

CHILLED SHRIMP
Poached in Wine, Lime and Fresh Herbs

LOBSTER RAVIOLI
House-Made in a Light Cream Sauce

ASSIRTIKO: Santo Winery, Santorini, Greece 2017
The wine displays a lemon color of medium intensity.
Citrus aromas and white flowers dominate the nose.



MAIN COURSE

LAVRAKI
Simply-Grilled with Steamed Swiss Chard

HALIBUT
Slow Roasted over Lobster & Herb Risotto

SURF AND TURF
Fillet Mignon, Nova Scotia Lobster
(\$10 Supplement)

RACK of LAMB
7th Heaven Farms Lamb with Lemon Potatoes

NEW YORK STRIP STEAK
Prime cut 16oz with Hand-Cut Greek Fries

NEGROAMARO: NOTARPANARO, COSIMO TAURINO, ITALY 2010
Ruby red in color with an elegant bouquet of tobacco and licorice.



DESSERT

CHOCOLATE FANTASIA
LAMBRUSKO: I quercili, medici ermete, reggiano, Italy
Dry, bubbly red wine that's shows sweetness to pair with dessert.

\$90 Per Person // \$120 with Wine Pairing