

# VALENTINE'S MENU 2023

**\$145/PP THREE COURSE (STARTER, ENTRÉE, DESSERT)**

**\$170/PP FOUR COURSE**

*Please enjoy our ingredients grown, raised and caught by the finest suppliers in our industry that share our commitment to serving great food.  
We further our dedication to this mission by featuring only antibiotic-free and natural ingredients on our menu*

## STARTER

Choice of

### TRADITIONAL GREEK SALAD

Vine-ripened tomatoes, cucumbers, red onions, olives, peppers,  
barrel-aged feta cheese, oregano, aged balsamic, EVOO

### AHI TUNA TARTARE

Yuzu-ponzu sauce, avocado, wasabi tobiko, pita chips

### GRILLED OCTOPUS

Santorini black fava, red onion, dill gremolata

### SEARED SCALLOPS

Fennel-lemongrass mousseline, marjoram

## MID-COURSE

Choice of

### HONEY BRAISED EGGPLANT

Kefalonian honey, housemade granola, crumbled feta

### HAMACHI SASHIMI

Fermented mustard seeds, blood orange, citrus Greek yogurt, dill

### LOBSTER BISQUE

Sourdough croutons, Maine Lobster

### OYSTER TRIO

Mignonette, fried with elderflower aioli, baked with spiced breadcrumbs

## ENTRÉE

Choice of

### LOBSTER PASTICHIO

Truffled bechamel, penne pasta, Kefalograviera cheese

### FILET MIGNON

Basil mashed potato, foraged mushrooms,  
Agiorgitiko wine reduction (+\$15 add half lobster)

### POACHED HALIBUT

Celeriac puree, Assyrtiko clam sauce, salmon roe

### LONG ISLAND DUCK BREAST

Pistachio puree, roasted endive, fig jam, Port wine sauce

### FAROE ISLAND SALMON

Charred cauliflower, wine-poached raisins, parsnip puree, ladolemono

## DESSERT

Choice of

### CHOCOLATE LAVA CAKE, VANILA GELATO

STRAWBERRY PARFAIT, HIBISCUS, GREEK COOKIE, PISTACHIO

### KARIDOPITA, MASTICHA ICE CREAM

*A 20% gratuity will be added to all parties*