

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

GREEN PEA RISOTTO

Preserved lemon, anothotiro, shallot dust

FILET MIGNON

Kolokasi Puree, glazed carrots, Agiogitiko wine reduction, hazelnut oil
(+\$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