

# Valentine's Day 2026

## TASTING MENU

129. per person

### FIRST COURSE

*choose one*

CHARRED OCTOPUS\* cipollini onion, fresno chili, kalamata olive relish **GF**

CHARCOAL GRILLED MEATBALLS smoked yogurt, tomato, mint

SPANAKOPITAKIA spinach, feta, crispy phyllo 2 pc. **VG**

#### *Opulent Addition*

##### BREADS & SPREADS

*tzatziki, spicy feta, charred eggplant, tarama with black caviar*

local vegetable crudité, 60 second pita, lavash 28.

### SECOND COURSE

*choose one*

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

HALLOUMI SOUVLAKI chili honey glaze, za'atar, red onion, mint **GF VG**

CRISPY ZUCCHINI & EGGPLANT avocado tzatziki, smoked paprika, lemon **VG**

### THIRD COURSE

*choose one*

MAINE LOBSTER LINGUINI cherry tomato, preserved lemon, basil, lobster bisque

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

WAGYU BEEF SOUVLAKI mini sweet peppers, tzatziki, charred lemon **GF**

GRILLED WILD ALASKAN HALIBUT skordalia, marinated spinach, ladolemono **GF**

#### *Opulent Addition*

##### 22OZ USDA PRIME RIBEYE\*

linz heritage angus, garlic confit, herb butter **GF** 35

### SIDES

*a la carte • 15. ea*

BOUZOUKIA POTATOES sheep butter yogurt, mizithra cheese, charred onions, oregano

CHARRED CAULIFLOWER lemon vinaigrette, garlic oil, oregano

COAL ROASTED MUSHROOMS crispy halloumi, spring onion, aleppo pepper

### DESSERT

*choose one*

DARK CHOCOLATE TART dark chocolate ganache, milk chocolate mousse, hazelnut, brown butter ice cream

PORTOKALOPITA orange syrup cake, crispy kataifi, white chocolate mousse, fiore di latte ice cream

VG - vegetarian      GF - gluten free

Many of our dishes can be modified to be gluten & vegan-friendly.

\*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We are happy to remove this charge upon request.

εστιατόριο

# LYRA

## Beverage Pairing

49. per person

### FIRST COURSE

*choose one*

#### HELIOS SPRITZ

haku vodka, masitha, strawberry, lemon, brut

#### LEFKO NEGRONI

Aviation Gin, Bitter Bianco, Abricot Du Roussillon

### SECOND COURSE

*choose one*

#### WEATHER CHARDONNAY,

SONOMA COAST, CALIFORNIA

ALPHA ESTATE, SAUVIGNON BLANC,

AMYNDEON, GREECE

### THIRD COURSE

*choose one*

MURIEL, RIOJA, RIOJA, SPAIN

SAINT-GEORGE AGIORGITIKO,

NEMEA, GREECE

### DESSERT

*choose one*

COCKBURNS 20-YR PORT

MINI ESPRESSO MARTINI