

## Valentines Day 5 Course Prix Fixe

*\$150 per person*

### Amuse-Bouche

Hummus  
served with warm pita

Caviar Bump  
kaluga caviar

### Salad & Soup

*Choose one*

Greek Salad  
tomatoes, cucumber, green pepper, feta, olives

Beet Salad  
red onion, grape tomato, creamy goat cheese

Avgolemono  
traditional chicken soup, lemon, rice

### Starters

*Choose one*

Grilled Halloumi  
honey, sesame seeds, candied orange

Seabass Skewers  
roasted red peppers, ladolemono

Tuna Tartare  
yellowfin tuna, lemon, olive oil, crispy kataifi

Seared Scallops  
cauliflower purée

Grilled Octopus  
red onions, capers, red wine vinegar, peppers

Sashimi Sampler (+10)  
tuna, salmon, hamachi

### Main Course

*Choose one*

Lavraki  
lean, mild, sweet, flaky white bronzino, horta

Surf & Turf  
filet mignon, Maine lobster tail, lemon mashed potato

Chilean Seabass  
black jasmine rice, carrot toffee purée, pea tendrils

Truffle Lamb Youvetsi  
orzo pasta, braised lamb shank, graviera, shaved black truffle

Tiger Prawns  
ladolemono, horta

Colorado Bone-in Ribeye (+20)  
Greek fries, ladolemono

### Desserts

*Choose one*

Greek Frozen Yogurt  
vyssino cherries, honey, slivered almonds

Chocolate Cheesecake  
mascarpone cheesecake

Portokalopita  
Greek orange cake, vanilla ice cream

Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs)  
may increase your risk of foodborne illness  
Prices subject to change. An operational fee of 4% will be applied to all checks.  
All parties will incur an autogratuity of 20%