

balos

estiatorio X

Valentine's Day

Five 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

Green Salad
romaine hearts, feta, fresh dill, olives, lemon caper dressing

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

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

Tiger Prawns
ladolemono, horta

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

Lamb Chops (+10)
Greek fries, ladolemono

Truffle Lamb Youvetsi (+20)
orzo pasta, braised lamb shank, graviera, shaved black truffle

Desserts

Choose one

Greek Frozen Yogurt
vyssino cherries, honey, slivered almonds

Chocolate Cheesecake
mascarpone cheesecake

Portokalopita
Greek orange cake, vanilla ice cream