

VALENTINE’S DAY MENU

Four-Course Prix Fixe Menu for Two - \$70 per person.

FIRST COURSE

SHARED PER COUPLE

MEDITERRANEAN SPREADS & PITA

HUMMUS, TZATZIKI, SPICY FETA DIP, KALAMATA OLIVES, GOAT CHEESE STUFFED PEPPADEWS
PICKLED VEGETABLES, DOLMADAKIA, CUCUMBERS & GRILLED PITA.

SECOND COURSE

SELECT ONE PER COUPLE

SAGANAKI EN CROUTE

VLAHOTIRI CHEESE, DRIED FIGS, WALNUTS & HONEY, BAKED IN PUFF PASTRY, BLACKBERRY SAUCE & FRESH FRUIT.

GRILLED OCTOPUS

CHAR GRILLED OCTOPUS, FAVA BEAN SPREAD, BEETS, OLIVES, ROASTED PEPPERS, ONIONS, CAPERS, LEMON DILL VINAIGRETTE.

SCALLOP & SHRIMP VOL-AU-VENT

PUFF PASTRY SHELL, ROASTED SHRIMP & SCALLOP, LEEKS, CARROTS, POTATOES, LEMON & TERRAGON, CREAMY LOBSTER SAUCE.

CRISPY PHYLLO PIES

TWO - MUSHROOM, THYME & GOAT CHEESE PHYLLO PIES & TWO BRAISED DUCK & VEGETABLES PHYLLO PIES.

PERSIMMON & BURRATA SALAD

FRESH BURRATA, MINT, SHALLOTS, PISTACHIO, PROSCIUTTO, POMEGRANATE, HONEY VINAIGRETTE, BALSAMIC PEARLS.

ENTREES

SELECT ONE PER PERSON

SURF & TURF

CENTER CUT 6OZ FILET MIGNON, RED WINE SAUCE, BROILED MAINE LOBSTER TAIL
DRIZZLED WITH LEMON BUTTER SAUCE, SERVED OVER POTATO CROQUETTE & SAUTEED SPINACH.

RACK OF LAMB

PISTACHIO & HERB CRUSTED NEW ZEALAND LAMB, DUCHESS POTATOES, GRILLED ASPARAGUS
ROASTED TOMATOES, CHERRY DEMI REDUCTION.

PAN SEARED HALIBUT

FRESH HALIBUT FILET, SHRIMP & SCALLOP PARMESAN RISOTTO, SAUTEED SPINACH
LOBSTER CREAM SAUCE.

ROSEMARY & FIG CHICKEN

CHICKEN BREAST ROULADE, GOAT CHEESE, DRIED FIGS & PROSCIUTTO, CAULIFLOWER PUREE, ROASTED CARROTS
ASPARAGUS, MAVRODAPHNE RED WINE SAUCE REDUCTION.

RIBEYE STEAK

14OZ CERTIFIED ANGUS BEEF, SEASONED & CHAR GRILLED WITH LEMON OREGANO VINAIGRETTE
LEMON GARLIC POTATOES & SAUTEED SPINACH.

DESSERT

SHARED PER COUPLE

VALENTINE’S DESSERT DUO

HOUSE MADE BAKLAVA, TIRAMISU
VANILLA ICE CREAM & FRESH BERRIES.

CHAMPAGNE / SPARKLING

CASA CANEVEL, PROSECCO “SPLIT”	11.00	
GRANDIAL BRUT, FRANCE	8.50	32.00
VEUVE CLICQUOT, CHAMPAGNE		110.00

Menu is Subject to Change Based on the Market & Availability.