

VALENTINE'S DAY

Beginnings

Lobster Bisque

lobster claw and knuckle meat

Lamb Lolipops

grilled and served garlic aioli and petimezi

Roasted Cauliflower

whipped pistachio and manouri cheese

Hummus

caramelized cippolini onions, toasted pistachios
petimezi, aged balsamic, grilled pita bread

Lover's Salad

boston bibb, sliced apple, bing cherries, hazelnuts,
graviera cheese, apple cider vinaigrette

Main Dish

Roasted Rack of Lamb

with roasted potatoes and seasonal vegetables

Stuffed Whole Maine Lobster

1.25 pound stuffed lobster with drawn butter
roasted potatoes and seasonal vegetables

Astakomakaronada

The real Greek "Lobster Pasta"
For One Person : \$ To Share : \$

Saffron Seafood Risotto

calamari, shrimp, lobster, clams, mussels
simmered in saffron and light tomato brodo

Whole Roasted Branzino

butterflied and wrapped with Greek imported grape
leaves and roasted with lemon, parsley and EVOO

USDA PRIME New York Strip Steak

compound butter and demi glace

Pan Seared Duck Breast

port wine and sour cherry reduction with
sweet potato mash and seasonal vegetables

Short Rib Giouvetsi

traditional Greek braised short ribs with orzo

Dessert

Baklava Cheesecake

with pistachios and honey simple syrup

