

# OUZO BAY

## VALENTINE'S DAY 2017



### KRIOS MEZES

#### DAKOS SALAD

Traditional Greek Salad with Tomatoes, Cucumbers, Bell Peppers, Onions, Feta, Avocado & Olives ~  
Tossed in Red Wine Vinaigrette & Tomato Water Aioli  
Over Grilled Country Bread

#### JUMBO LUMP CRAB SALAD

Fresh Jumbo Lump Crab Tossed in Tomato Sherry Vinaigrette, Bibb Lettuce, Egg Yolk Puree, Frizzled Capers, Crispy Shallots & Meyer Lemon

#### SMOKED BEET SALATA

Smoked Tri-Colored Beets, Red Watercress, Braised Beet Tops, Oregano-Red Wine Vinaigrette, Mastiha Yogurt, Crispy Kataifi, Pistachio Crumble

#### GREEK COFFEE CRUSTED LAMB CARPACCIO

Ancient Grains Tabbouleh, Baby Arugula, Pickled Red Onion, Kalamata Olive, Shaved Kefalograviera, Mustard-Caper Vinaigrette & Oregano Croutons

### ZESTOS MEZES

#### CHARCOAL GRILLED OCTOPUS

Served with House Made Hummus, Sweet Onions & Red Peppers ~ Tossed with Red Wine Caper Vinaigrette

#### PIG & FIG

Pan Seared Pork Belly, Marinated Figs, Puff Pastry, Vanilla Yogurt, Cocoa Nibs, Dehydrated Olives & Sauce Rovertos

#### MANOURI & SPAGHETTI SQUASH

Grilled Manouri, Roasted Spaghetti Squash, Jalapeno Jam, Bacon Bits, Toasted Walnuts Finished with Truffle Honey & Phyllo Crisp

#### OYSTER SOUPA

Ouzo Cream, Baby Potatoes, Wilted Spinach, Kefalograviera, Bacon Crumbles & Elephant Garlic Chips

### WINE PAIRINGS

#### BACCHUS FLIGHT

Dibon, Sparkling Rose, Spain NV  
Tetramythos Malagousia, Greece 2015  
Villa San Maurice, Pinot Noir, Central Coast 2014  
Gavalas Vinsanto, Santorini 2009

#### DIONYSUS FLIGHT

Basserat De Bellefon, Champagne, France NV  
Gavalas Assyrtiko-Aidani, Greece 2015  
Jolete, Pinot Noir, Willamette Valley 2014  
Otima Warres Tawny Port, Portugal NV



## KIRIOS PIATO – ENTREE

### WHOLE GRILLED MEDITERRANEAN BRONZINO

Ladalemono Sauce, Kalamata Olive,  
Roasted Spaghetti Squash. Green Garbanzo

### WHOLE GRILLED GOLDEN SNAPPER

Ladalemono Sauce, Kalamata Olive,  
Roasted Spaghetti Squash. Green Garbanzo

### MARYLAND STYLE JUMBO LUMP CRAB CAKES

Spinach Rice & Old Bay Mustard Remoulade,  
Curly Scallions

### WILD SPANISH TURBOT

Wild Mushroom Fricasse, Roasted Baby Carrots, Sorrel  
Puree Fished with Brown Butter Toasted Almonds  
& Carrot Espuma

### BRAISED WILD BOAR STIFADO

Toasted Orzo, Currants, Braised Pearl Onion, Carrot &  
Sunchoke. Puree of Jerusalem Artichoke, Crispy Sunchoke  
Chips Finished with Compressed Plum

### PAIDAKIA ~ GRILLED LAMB CHOPS

Grilled Asparagus, Elephant Garlic Chips, Lemon Potatoes,  
Grilled Sweet Chilies, Balsamic Reduction & Lamb Jus

### BRIZOLA ~ NEW YORK STRIP

12oz Prime New York Strip, Crisp Potatom Charred  
Cauliflower, Smoked Beets, Sliced Endive & Red Wine Jus

### BLACK WINTER TRUFFLE RISOTTO

Carnaroli Rice, Grated Kefalograviera, Roasted Sunchoke,  
Kerrygold Butter, Fresh Perigord Truffle Shaved Tableside

## EPIDORPIA – PASTRIES

### CREATION OF GREEK PASTRY CHEF

Mastiha Sponge Cake & Salted Caramel

### CREATION OF GREEK PASTRY CHEF

Raspberry Gel & Caramel Popcorn

## SIGNATURE CHAMPAGNES BOTTLES

### CHARTOGNE-TAILLET "SAINT ANNE" BRUT CUVEE

Champagne, France NV 108

### LILBERT-FILS BLANC DE BLANC GRAND CRU BRUT CHAMPAGNE

Reims, France NV 135

### KRUG BRUT CHAMPAGNE

Reims, France NV 495

### KRUG BRUT ROSE CHAMPAGNE

Reims, France NV 650

### MOET & CHANDON "DOM PERIGNON" BRUT CHAMPAGNE

Reims, France 2006 330

### MOET & CHANDON "OENOTHEQUE" BRUT CHAMPAGNE

Reims, France 1996 750