



VALENTINE'S DAY

AMUSE

HOUSE RICOTTA

house ricotta, baguette, pickled onion, balsamic

SOUP OR SALAD

PLEASE CHOOSE ONE

FASOLADA

TRADITIONAL NAVY BEAN SOUP

red wine vinegar, oregano crouton, extra virgin olive oil

HORIATIKI

TRADITIONAL GREEK SALAD

beefsteak tomatoes, cucumbers, bell peppers, onions, feta, olives, kalamata extra virgin olive oil, red wine vinegar

APPETIZER

PLEASE CHOOSE ONE

XTAPODI SKHARAS

OCTOPUS

charcoal grilled, hummus, sweet onions, red peppers, red wine-caper vinaigrette

LAMB TARTARE

thomas farms lamb, tzatziki, gem lettuce, black garlic, dehydrated red onion, crispy pita harissa vinaigrette

TEMPURA HOKKAIDO SCALLOP

spaghetti squash salata, celery root puree, pickled beet

HUDSON VALLEY FOIE GRAS

toasted brioche, celery root puree, apple parisian, compressed beet, hazelnut crumble

ENTREES

PLEASE CHOOSE ONE

BRONZINO

80

charcoal grilled mediterranean sea bass, ladolemono, capers, oregano

BRAISED SHORT RIB STIFADO

90

toasted farrow, compressed plum, chestnut puree, roasted pearl onion, cinnamon jus

SPECIALTY WHOLE FISH

90

seasonal, specialty whole fish charcoal grilled

WHOLE MAINE LOBSTER

125

lobster pasta, roasted artichoke, oyster mushroom, roasted garlic, ouzo tomato sauce, kalamata olive

SURF & TURF

125

maryland crab cake, new york strip, navy beans, shaved harit coverts, celery root puree

BUTTERNUT SQUASH RISOTTO WITH TRUFFLE

75

roasted butternut squash, kefalograviera, kerry gold butter, sage, butternut squash puree

DESSERT

PANNA COTTA

saffron-ginger panna cotta, greek yogurt, fresh berries, raspberry coulis

WHITE CHOCOLATE MOUSSE

white chocolate, peanut butter, strawberry fluid gel

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health. A Customary Gratuity of 20% will be added to all parties of 8 guests or more.