

VALENTINE'S DAY MENU

\$85/PER PERSON

First Course (Choose 1)

White Velvet Soup

Pomegranate Gremolada

Smoked Duck Salad

Sliced Smoked Duck Breast | Toasted Walnuts | Raspberries | Dijon Shallot Vinaigrette.

Second Course (Choose 1)

Goat Cheese Mousse

Strawberry Compote | Red Wine Caramel Sauce | Crostini | Walnuts

Braised Octopus

White Wine | Aged Balsamic Vinegar | Greek Honey | Smoked Eggplant Puree | Blistered Cherry Tomatoes.

Main Course (Choose 1)

Rack of Lamb

Garlic & Rosemary Crusted Lamb Rack | Smashed Potatoes | Sautéed Spinach.

Filet Mignon

USDA Prime | Wild Mushrooms | Mustard Cream Sauce.

Saffron Prawn Parpadelle

Saffron Vream Sauce | Parmagianno Reggiano | Basil.

Diver Scallops

Seared | Truffle Purple Potato & Celery Root Puree.

Dessert (Choose 1)

Sorbet

Raspberry Sorbet | Black Pepper | Prosecco.

Galaktobouriko

Greek Milk Pie Custard.

Chocolate Truffles

Homemade

Tax & Gratuity Not Included