

# Valentine's Menu

Tonight we are featuring a seven-course experience, at \$70 per person. No substitutions.

## Course 1 *(choose one)*

### Saganaki (serves two)

Aged Kefalotyri cheese flamed at your table with brandy and lemon.

### Smoked Trout

With wasabi Tzatziki, seaweed salad, spicy soy sauce & pita bread.

### Dolmades

Vine leaves stuffed with lamb, beef & rice finished with avgolemono sauce.

### Beet Carpaccio

Roasted beet slices with herbed goat cheese and citrus arugula.

## Course 2

### Avgolemono Soup

Traditional Greek egg and lemon soup.

## Course 3

### Traditional Greek Salad

Cucumber, tomato, onion, feta cheese, and olives drizzled with Greek extra virgin olive oil.

## Course 4 *(choose one)*

### Branzino

Pan roasted filets of sweet flaky Branzino on a bed of Truffle pommes puree. finished with sauce vierge.

### Salmon Valentino

Pan seared finished on a bed of roasted bell pepper cream sauce & fingerling potatoes.

### Seafood Crepe

A Crepe stuffed with spinach, Crab meat, scallops & feta, finished with asparagus cream sauce.

## Course 5

**Mint Gelato** To cleanse your palate.

## Course 6 *(choose one)*

### Lamb Tenderloin\*

Grilled lamb tenderloin rested on Greek herbed feta cheese.

### Lamb Giouvetsi

Slowly roasted to mouthwatering perfection with Greek herbs. Finished on a bed of tomato orzo pasta.

### Petite Lamb Chateaubriad\*

Pan-seared black pepper encrusted, finished with a chocolate port wine demi-glace. served over truffle pommes puree.

## Course 7 *(choose one)*

### Apollon Custard Brulé

Made with Greek halva.

### Chocolate Mousse

Belgian dark chocolate mousse in Belgian dark chocolate cup.

### Belgian Dark & White Chocolate Cake (GF)

Belgian white chocolate mousse layered between dark chocolate sponge cake.

### Aphrodite's Apples

Caramelized apples with cinnamon Greek liquor finished on a lake of vanilla cream sauce & phyllo.

\* DENOTES FOOD ITEMS THAT MAY BE UNDERCOOKED TO GUESTS ORDER.  
STATE LAW STATES THERE IS A RISK OF FOOD-BORNE ILLNESS WHEN EATING FOODS OF ANIMAL ORIGIN UNCOOKED.