

Celebrating Galentine's!

Bubbles & Spreads

Toast to Galantine's with a glass of Sparkling Rosé, Kir Yianni "Akakies" from Naoussa, Greece and a Tasting of Traditional Spreads with Grilled Pita

Appetizer

Select three Appetizers for Sharing - Selections are Per Table

Lavraki "Ceviche"

European Sea Bass, Preserved Lemon, Jalapeño, Tomato, Mint, Toasted Ficelle

Stuffed Grape Leaves "Dolmathes"

Grape Leaves Stuffed With Bulgur, Tomato & Mint, Cumin Yogurt

Seared Ahi Tuna

Wild Mushrooms "a la Grecque", Sherry Mushroom Emulsion

Sweet Nantucket Bay Scallops

Sautéed, Served Over Yellow Split Pea Puree "Fava Santorini"

Spinach Pie "Spanakopita"

Melted Spinach & Leeks With Feta Cheese, Crisped In Flaky Filo (4)

Wood-Grilled Octopus

Truffled White Navy Bean Stew "Fasolatha"

Cheese "Saganaki"

Sautéed Kefalograviera Cheese, Lemon, Ouzo, Chef Pano's E.V.O.O.

Fried Calamari

Lemony Quinoa Salad, Toasted Pine Nuts, Tomato & Scallions, Saffron Yogurt

Spicy Lamb Pie "That Beat Bobby Flay"

Baked In Country Filo, Real Greek Yogurt, Baby Arugula Salad

Salad

"Horiatiki" Traditional Greek Country Salad

Tomato, Cucumber, Red Onion, Green Holland Peppers, Feta Cheese, Greek Olives

Entree

Shared Wood Grilled Whole Fish, Fileted by our Chefs

Chef Pano's E.V.O.O., Lemon, Santorini Capers & Tuscan Kale - 2 Person Min

- Arctic Char "Unilateral" – Salmon Trout from Iceland
 - Lavraki – Aegean Sea Bass from Greece
 - Tsipoura – Aegean Sea Bream from Greece
 - Red Snapper – Genuine Red Snapper from Florida
- Dover Sole – Genuine Dover Sole, Pan Roasted (10. Sup/ person)

Dessert

"Loukoumades"

Little Greek Donuts

Honey, Cinnamon & Crushed Walnuts

Chocolate Drizzle upon Request

5 Courses • 7 Tastes 35./person | Wine Pairings 35./ person
Beverages, Gratuity & Tax Not Included