

Happy Valentine's Day!

BUBBLES & CAVIAR

Laurent Perrier Champagne & Russian Sturgeon Osetra Caviar

potato blini traditional garnishes 110.

1 ounce caviar and half bottle of champagne

APPETIZERS

Select three Appetizers for Sharing - Selections are Per Table

Lavraki "Ceviche"

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

Sweet Nantucket Bay Scallops

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

Our Signature Wood-Grilled Octopus

Marinated Red Onions, Greek Olives, "Santorini" Capers

Jumbo Lump Crab "Spanakopita's"

Spinach & Feta Cheese Baked in Country Filo, Lemony Hollandaise

Papou Pano's Lobster Morsels

Lightly Fried, Greek Honey-Mustard Aioli

Sauté New York State Duck Foie Gras

Butternut Squash Puree, Filo Almond Crisps

Spicy Lamb Pie "That Beat Bobby Flay"

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

SALAD

Select a Salad for Sharing

Baby Beets & Beet Sorbet

Toasted Walnuts, "Manouri" Cheese

"Horiatiki" Traditional Greek Country Salad

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

ENTREES

Our Specialty - Shared Wood Grilled Whole Fish

Half a pound per Person - 2 Person Min.

Lemon Vinaigrette, Santorini Capers & Tuscan Kale

Our Chefs will filet your fish for your enjoyment

- "Lavraki" Aegean Sea Bass from Greece
- "Tsipoura" Aegean Sea Bream from Greece
- Red Snapper from New Zealand
- Genuine Dover Sole Pan Roasted 10.supp

Add Shaved Black Alba Truffles 40.supp

SPECIALTY ENTREES

16 oz Side of Icelandic Arctic Char "Unilateral" - Serves Two

Grilled from the bottom up, Organic Pearl Barley Risotto, Arugula Coulis

Salt Crusted European Sea Bass "Lavraki" – Serves Two to Four

Whole Lavraki baked in Salt, Tuscan Kale, Lemon Vinaigrette 5.supp

Pan Roasted Chilean Sea Bass

Greek Style Ratatouille, Roasted Roma Tomatoes, Eggplant, Zucchini, Yellow Squash & Potatoes

Whole Maine Lobster Pasta & Black Alba Truffle

House-made Spaghetti, Tomato Lobster Emulsion

Roasted Lamb Ribeye - Braised Lamb Shank

Orzo Pasta, Tomato Compote, Lemony Lamb Jus, Mizithra Cheese

Prime Beef Filet Mignon 8 oz

Oak Wood Grilled, Lemony Fingerling Potatoes, Parsley Sauce 5.supp

DESSERT

A Tasting of Kyma's Favorites per Guest

Baklava Rolled Version, Pistachio Ice-Cream

Custard Pie Semolina Custard Tart, Blueberries & Blueberry Sorbet

Real Greek Yogurt Topped with Forrest Honey from Mount Olympus