



Happy Valentine's Day!

TO TEASE THE PALATE

Warm Olives, Spiced Chickpeas, Specialty Spread

1st APPETIZER

Select three appetizers for table sharing

"Dolmades"

Bulgur Stuffed Grape Vine Leaves, Cumin Yogurt, Lemon Supremes

Oven Roasted Baby Beets

Toasted Walnuts, Beet Sorbet, Warm Sheep's Milk "Manouri" Cheese

Wood-Grilled Octopus

Marinated Red Onions, Imported Olives, Santorini Capers

Calamari Pasta

Sautéed Thin Sliced Baby Calamari "Mediterranean"

Maine Diver Scallops "Santorini"

Yellow Split Pea Puree, Capers

Cheese "Kataifi"

Naxos Graviera Cheese baked in Shredded Filo, Truffled Wild Mushrooms

"Eksohiko" Spicy Lamb Pie Baked in Country Filo

Greek Yogurt, Arugula, Kalamata Olive Slivers

"Lobster Morsels" Papou Pano's Famous Maine Lobster Morsels

Lightly Fried, Greek Honey-Mustard Aioli (12. supp)

Gavalas 'Efivos', Muscat Spinas-Sauvignon Blanc, Vilana '16

2nd SALAD

"Maroulosalata" Romaine Lettuce

Vidalia Onions, Feta Dressing, Crumpled Croutons, Mizithra Cheese

- OR -

"Horiatiki" Traditional Greek Country Salad

Tomatoes, Cucumbers, Red Onion, Green Holland Pepper, Barrel Aged Feta, Greek Olives

3rd ENTRÉE

"The Perfect Sharing Experience"

Select a Wood Grilled Whole Fish • Live Maine Lobster • or a Selection from "Specialties"

Fish are filleted for your enjoyment - Served with Braised Kale, Capers, Lemon Vinaigrette

Greece • "Lavraki" Sea Bass Greece • "Tsipoura" Aegean Sea Bream

Iceland • Arctic Char "Unilateral"

Holland • Genuine Dover Sole Pan Roasted (10. supp) Maine • Live Lobster

Biblia Chora White, Assyrtiko-Sauvignon Blanc '15 or Alpha Estate Axia, Malagousia '15

"Specialties"

Our Signature Single Cut Fresh Lamb Chops Grilled Over Oak Wood

Greek Fries, Cucumber Yogurt "Tzatziki"

Ktima Pavlidis Emphasis, Tempranillo '12

Grilled Prime Beef Tenderloin 8 oz *or* Prime New York Strip 12 oz

Roasted Fingerling Potatoes, Parsley Sauce (5. supp)

Ktima Tselepos 'Avlatopi', Cabernet '13

4th DESSERT

A Tasting of Kyma's Three Favorite Pastries

Little Greek Doughnut "Loukoumades"
Greek Honey, Walnuts, Cinnamon

Real Greek Yogurt
Greek Thyme Honey

Semolina Custard Pie
Blueberries, Mahlepi Ice Cream

Loukatos Mavrodaphne



Four Courses 85/person | Wine Pairings Additional 32/person
All Other Beverages, Gratuity & Georgia Sales Tax Not Included