

Valentine's Tasting

In the spirit of Greece, the following tasting is shared per couple...

scallop caviar champagne

gently cooked Maine scallop tartare,
Russian osetra caviar, lemon sabayon

Laurent-Perrier, La Cuvée

tuna truffle

ahi tuna tartare, wild mushrooms "a la grecque",
kataifi crunch, shaved black alba truffle

octopus Santorini

our signature grilled octopus,
puree of yellow split peas from Santorini,
marinated red onions, capers

lobster foie gras

Maine lobster, foie gras torchon,
lemony Cretan wedding rice

...add shaved white truffle, 60. per person tableside

Greek salad

tomato, cucumbers, green holland peppers,
red onions, CP olive oil, imported feta cheese from Lesvos

lavraki truffle

salt crusted Aegean sea bass
CP olive oil, lemon, shaved black alba truffle

Jean Banchet gueridon service

dessert trio

Greek donut, CP wild thyme honey from Syros, crushed walnuts, cinnamon
rolled version baklava, candied pistachios, pistachio ice cream
blueberry custard pie, blueberry compote, blueberry sorbet

7 course tasting 150. per person

wine pairing 55. per person

tax and gratuity not included