

Modern Greek Tasting

The following menu is a luxurious meze tasting followed by a signature whole fish preparation. Each course is shared per couple in honor of the Greek dining tradition.

oysters, champagne & caviar

oven roasted kumamoto oysters, champagne emulsion,
osetra caviar

tuna, truffle

ahi tuna tartare, wild mushrooms "a la grecque",
kataifi crunch, shaved Piemonte summer truffle

grilled octopus

our signature grilled octopus, braised salsify,
tomato garlic emulsion

lobster, foie gras, truffle

Maine lobster, lemony Cretan wedding rice,
ouzo poached foie gras, Piemonte summer truffle

veal sweetbreads

sauteed, potato garlic agnolotti, crushed walnuts, scallions
(10. supplement per person)

watermelon, feta

organic watermelon, Vidalia onion,
imported feta from Lesvos, Kyma garden herbs

royale dorade, truffle

salt crusted sea bream imported from Greece, cp olive oil,
lemon, shaved Piemonte summer truffle

dessert trio

Greek donut, wild thyme honey, cinnamon
rolled version baklava, pistachio ice cream
blueberry custard pie, blueberry sorbet

Kyma tasting 150. per person

wine pairing 65. per person

tax and gratuity not included