

Happy Valentines 2024!

BUBBLES & CAVIAR

Laurent Perrier Brut Champagne & Kaluga Reserve Osetra Caviar “The New Beluga”
1 ounce Caviar & Two Flutes of Champagne, Potato Blini, Traditional Garnishes 120.

APPETIZERS

Select 3 Appetizers for Sharing – Selections are Per Table

Lavraki “Ceviche”

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

Tuna Tartare

Ahi Tuna, Wild Mushrooms “a la Grecque”, Shredded Filo Crunch

Peruvian Bay Scallops “Santorini”

Sautéed & Served over Yellow Split Pea Puree

“Our Signature” Wood Grilled Octopus

Marinated Red Onions, Greek Olives, “Santorini” Capers

Jumbo Lump Crab “Spanakopitas”

Spinach & Feta Cheese Baked in Country Filo Dough, Lemony Hollandaise

Papou Pano’s Maine Lobster Morsels

Lightly Fried, Greek Honey Mustard Aioli

Sautéed New York State Duck Foie Gras

Butternut Squash Puree, Filo Almond Crisps

Spicy Lamb Pie “That Beat Bobby Flay”

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

SALAD

Select a Salad for Sharing

Baby Beets & Beet Sorbet

Toasted Walnuts, Warm “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

Our Chefs filet your fish for your enjoyment. Half a pound per Person – 2 Person Min.

Lemon Vinaigrette, Santorini Capers & Braised Tuscan Kale

- “Lavraki” Aegean Sea Bass from Greece • “Tsipoura” Aegean Sea Bream from Greece
- “Fagri” Aegean Snapper from Greece • Genuine Dover Sole, Pan Roasted – Serves Two – 20. supp.
- One Pound Sea Salt Crusted European Sea Bass “Lavraki” – Serves Two – 20. supp.

Enhancements. • **Shaved Black Provençal Truffles** – 40. supp. • **Shaved White Alba Truffles** – 60. supp.

SPECIALTY ENTREES

16-ounce side of Icelandic Arctic Char “Unilateral” – Serves Two

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

Pan Roasted Chilean Sea Bass

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

Whole Maine Lobster Pasta, Preserved Black Alba Truffle

House-made Spaghetti, Tomato Lobster Emulsion – 10. supp.

Roasted Lamb Ribeye, Braised Lamb Shank

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

8-ounce Prime Beef Filet Mignon

Oak Wood Grilled, Lemony Fingerling Potatoes, Cipollini Onions, Parsley Sauce – 10. supp.

DESSERT

A Tasting of Kyma’s Favorites

- Blueberry Custard Pie, Blueberry Sorbet
- “Loukoumades” Little Greek Donuts, Wild Thyme Honey from the Island of Syros, Cinnamon
- Real Greek Yogurt, Forrest Honey from Mount Olympus, Butter Roasted Walnuts