

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.

scallop caviar

gently poached & chilled scallop tartare,
kaluga reserve caviar, yogurt crème fraiche, egg yolks, chives

tuna truffle

ahi tuna tartare, wild mushrooms a la grecque,
shaved black truffle from Italy

calamari "pasta"

sautéed ribbons of Maine calamari,
peppers, onions, capers, olives

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, shaved black truffle from Italy

veal sweetbreads

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

beets

oven roasted baby beets, baby beet sorbet,
warm manouri cheese

imported Greek snapper "fagri" baked in salt dough

cp extra virgin olive oil, shaved white truffle from Italy

dessert trio

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

Kyima tasting 160. per person

wine pairing 65. per person

tax and gratuity not included

Modern Greek Wine Pairing

This following wine pairing is featuring wine pairing with each course that has been selected by Chef Pano to elevate the dining experience.

Laurent Perrier Brut

NV

Champagne, France

Ktima Gerovassiliou, Malagouzia

2018

Macedonia, Greece

Domaine Sigalas 'Santorini', Assyrtiko

2020

Santorini, Greece

Alpha Estate, Chardonnay

2020

Macedonia, Greece

Forge Cellars, Classique Dry Riesling

2022

Finger Lakes, USA

Jean Louis Mothe, Chablis 1er Cru Vaucoupin

2020

Burgundy, France

Chateau Roumieu, Sauternes

2020

Bordeaux, France

Kyma wine pairing 65. per person
tax and gratuity not included