Kyma Girls' Night Out

BUBBLES & SPREADS

Sparkling Rosé Toast, Kir Yianni "Akakies", Naoussa, Greece Tasting of Traditional Spreads with Grilled Pita

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

"Dolmathes" Grape Leaves Grape Leaves stuffed with Tomato & Mint, Cumin Yogurt

Peruvian Bay Scallops "Santorini" Sautéed & Served over Yellow Split Pea Puree

Spinach Pies "Spanakopitas" Melting Spinach & Leeks with Feta Cheese, Baked in Country Dough Filo

> "Our Signature" Wood Grilled Octopus Marinated Red Onions, Greek Olives, "Santorini" Capers

Cheese "Saganaki" Sautéed Graviera Cheese, Ouzo, Lemon, CP Extra Virgin Olive Oil

Eggplant Stew Layers of Eggplant, Tomato Sauce & Caramelized Onions

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.

• 16-ounce side of Icelandic Arctic Char "Unilateral"

Enhancements

• Shaved Black Alba Truffles – 40. Supp.

DESSERT

A Tasting of Kyma's Favorites

• Blueberry Custard Pie, Blueberry Sorbet

• "Loukoumades" Little Greek Donuts, Syros Wild Thyme Honey, Cinnamon

• Real Greek Yogurt, Mount Olympus Forrest Honey, Butter Roasted Walnuts

Seven Course Tasting – 49. /person | Wine Pairing 49. /person Beverages, Gratuity & Tax Not Included