

Happy Valentines 2025!

BUBBLES & CAVIAR

Veuve Clicquot Yellow Label Champagne & Kaluga Reserve Osetra Caviar "The New Beluga"
1 ounce Caviar & Two Flutes of Champagne, Potato Blini, Traditional Garnishes 125.

Tonight's Enhancements:

- **Key West Jumbo Stone Crab**, Crab Mustard Sauce – 39. supp.
- **Shaved Black Alba Truffle** – 40. Supp.

APPETIZERS

Select 3 Appetizers for Sharing – Selections are Per Table

Ceviche

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

Tuna Tartare

Ahi Tuna, Wild Mushrooms "a la Grecque", Shredded Filo Crunch

Rhodes Style Beef Tenderloin Tartare Prepared Tableside

Cumin-Tomato Compote, Dijon Mustard, Capers, Cornichon, Preserved Lemon, Marinated Red Onion, Dill

Peruvian Bay Scallops "Saganaki"

Gently Cooked, Tomato, Ouzo, Feta

"Our Signature" Wood Grilled Octopus Santorini

Yellow Split Pea Puree, Marinated Red Onions, Capers

Papou Pano's Maine Lobster Morsels

Lightly Fried, Greek Honey Mustard Aioli

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 and Lemon Potatoes*

- "Lavraki" Aegean Sea Bass from Greece • "Tsipoura" Aegean Sea Bream from Greece
- Genuine Dover Sole, Pan Roasted – Serves Two – 20. supp.

• **16-ounce side of Icelandic Arctic Char "Unilateral"** – Serves Two
Grilled from the Bottom-Up Leaving the Temperature on Top. We suggest Medium Rare.

SPECIALTY ENTREES

Salmon Truffle

Faroe Islands Salmon, Truffle Cloud, Wild Mushrooms "a la Grecque", Arugula Coulis

Pan Roasted Genuine Red Snapper

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.

"Signature" Grilled Lamb Chops & Braised Lamb Shanks

Orzo Pasta, Tomato Compote, Fresh Herbs, Lamb Jus, Mizithra Cheese

8-ounce Prime Beef Filet Mignon

Oak Wood Grilled, Cauliflower Purée, Brussel Sprout Pedals, 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

Six Course Tasting – 150. /person | Wine Pairing 49. /person

Beverages, Gratuity & Tax Not Included