

Modern Greek Tasting

The following is a luxurious eight course tasting menu from Chef Pano's Modern Greek Cooking Book, published by Rizzoli, with an additional two meat course options.

In honor of Greek tradition, each course is shared.

ceviche & caviar

European seabass, preserved lemon, jalapeno,
kaluga reserve caviar, chives

tuna & truffle

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

calamari "pasta"

sauteed ribbons of calamari with zucchini,
olives & capers, saffron yogurt

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)

watermelon & feta

organic watermelon, watermelon sorbet
Kyma garden herbs

imported Greek royal dorade "tsipoura"

baked in salt dough, CP extra virgin olive oil,
shaved black truffle from Italy

lamb "trahana"

braised lamb shank, lemony pasta pearls, tomato compote, lamb
cuisson, Kyma garden herbs
(15. supplement per person)

dessert trio

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

Kyma tasting 160. per person

wine pairing 65. per person

Signed Copy of the Modern Greek Cooking cookbook 38.50

tax and gratuity not included