

Happy Galentines 2026!

Bubbles & Spreads

*Rose Sparkling Wine, Kir Yianni "Akakies", Naoussa, Greece
A Tasting of Traditional Spreads with Grilled Pita*

Appetizer Course

Select three Appetizers for Sharing - Selections are Per Table

Lavraki "Ceviche"

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

Tuna Tartare

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

Sweet Peruvian Bay Scallops

Sautéed Scallops, Yellow Split Pea Puree "Fava Santorini", Capers

Stuffed Grape Leaves "Dolmathes"

Grape Leaves Stuffed with Bulgur, Tomato & Mint, Cumin Yogurt

Spinach Pie "Spanakopita"

Melted Spinach & Leeks with Feta Cheese, Crisped In Flaky Filo (4)

Wood-Grilled Octopus

Marinated Red Onions, Greek Olives, "Santorini" Capers

Cheese "Kataifi"

Kasseri Cheese baked in Shredded Filo, White Truffle Oil

Fried Calamari

Crisped in Olive Oil, Cabbage, Kalamata Olives, Scallions, Dill, Lemon Vinaigrette

Spicy Lamb Pie "That Beat Bobby Flay"

Baked In Country Filo, Real Greek Yogurt, Baby Arugula Salad

Salad Course

Traditional Greek Country Salad "Horiatiki"

Tomato, Cucumber, Red Onion, Green Holland Peppers, Feta Cheese, Greek Olives

Entree Course

*Shared Wood Grilled Whole Fish, Fileted by our Chefs,
Lemon Vinaigrette, Santorini Capers & Tuscan Kale - 2 person minimum per fish*

- Lavraki – Aegean Sea Bass from Greece
- Tsipoura – Aegean Sea Bream from Greece

- Side of Arctic Char "Unilateral"

(Wood Grilled from the Bottom Up, Presenting the Temperature of the Fish on the Top of Filet)

Dessert Course

Chocolate Drizzle Upon Request

"Loukoumades"

Little Greek Donuts with Honey, Cinnamon & Crushed Walnuts

7 Courses: 49. per person | Wine Pairings 36. per person

Beverages, Gratuity & Tax Not Included

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness*