

Happy Valentines 2026!

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 120.

Tonight's Enhancements:

- **Key West Jumbo Stone Crab**, Crab Mustard Sauce – 29. 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

Peruvian Bay Scallops "Saganaki"

Gently Cooked, Tomato, Ouzo, Feta

"Our Signature" Wood Grilled Octopus Santorini

Yellow Split Pea Puree, Marinated Red Onions, Capers

Jumbo Lump Crab Cake

Citrus Vinaigrette, Bosc Pear, Clementines, Orange Gel

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

Faroe Islands Salmon, Truffle Cloud

Greek Beluga Lentils, Winter Root Vegetables, Lentil Foie Emulsion

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 Fettuccini Pasta, Saffron Mussel Garlic Emulsion

"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, Cipollini Onions, Brussel Sprout Pedals, Cauliflower Purée – 10. supp.

DESSERT

A Tasting of Kyma's Favorites

Blueberry Custard Pie • Little Greek Donut • Real Greek Yogurt

Six Course Tasting – 149. /person | Traditional Wine Pairing 49. /person | Signature Wine Pairing 89. /person
Beverages, Gratuity & Tax Not Included