



# Valentine's

## DINNER MENU

### 1ST COURSE

*choice of 1 per couple*

**SAGANAKI** Aged kefalotyri cheese flamed at your table with brandy.

**SHRIMP APOLLON** Jumbo gulf shrimp, sautéed, served with a warm creamy Greek cocktail sauce.

**ORIENTAL LAMB** Lamb loin marinated in soy sauce, garlic, grilled (rare) and sliced thin served with a wasabi tzaziki sauce.

### 2ND COURSE

**AVGOLEMONO**  
Traditional Greek egg and lemon soup.

### 3RD COURSE

**TRADITIONAL GREEK SALAD** Cucumber, tomato, onion, feta and olives drizzled with Greek extra virgin olive oil.

### 4TH COURSE

**MAPLE LEAF DUCK** Pan seared duck breast served on white truffle pommes puree with a red currant-pomegranate demi glace.

### 5TH COURSE

**SORBET**  
Mixed berry blend.

### 6TH COURSE

**CHILEAN SEA BASS PLAKI & FRENCHED LAMB CHOP**  
Oven roasted Chilean sea bass coated in American Black Sturgeon caviar served on a pool of fire roasted red bell pepper cream sauce. Pan seared frenched lamb chop served on creamy risotto finished with our port wine chocolate demi glace.

### 7TH COURSE

*choice of 1 per couple*

**MIXED BAKLAVA** Almonds, walnuts and pistachio baklava served with home made chocolate gelato.

**BANANA OLYMPIAN BRULEE** Caramelized with sugar and served with vanilla gelato.

**APHRODITES APPLES** Sauteed with black pepper and Tentura (Greek cinnamon liqueur) served with vanilla gelato.