

Valentine's Menu

1st Course

(Choose one)

Saganaki: Aged kefalotyri cheese flamed at your table with brandy. (Serves two)

Phyllo Duck: Shredded chipotle duck breast wrapped in phyllo with a citrus vinaigrette slaw.

Greek Meatballs: Homemade with lamb and pork served with tzaziki sauce.

Smoked Trout: Smoked Norwegian Steelhead trout served over warm pita with 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

(Choose one)

Beef Short Rib: Braised short rib served on a bed of redskin mashed potatoes with roasted jalapenos and feta.

New Zealand Venison: Grilled loin served on a bed of mixed greens tossed in a balsamic reduction finished with crumbled gorgonzola cheese.

Lamb Chateaubriand: Pan seared black pepper encrusted lamb loin finished with a chocolate port wine demi-glace served over truffle pommes puree.

5th Course

Sorbet Mixed berry blend. (to cleanse one's palate)

6th Course

(Choose one)

Prawn: One jumbo prawn filled with delicious creamy curry lobster stuffing served with sautéed vegetables.

Antarctic Seabass: Oven roasted fresh wild caught Antarctic Seabass served over a fire roasted piquillo pepper cream sauce topped with American Black Sturgeon caviar.

Fresh Scallop: Pan seared diver scallop wrapped with local Nueskes bacon served over white truffle pommes puree finished with a lobster gorgonzola cream sauce.

7th Course

(Choose one)

Dessert

Cocoa-bean Hazelnut Cake: Served over mixed berry compote. (Serves two)

Aphrodites Apples: Sautéed in Tentura(Greek cinnamon liqueur) served with Madagascar vanilla cream sauce which will be place in a delicious phyllo cup.

Banana Olympian: Sauteed with brown sugar and creamy Halva served with vanilla gelato.

St. John's Commandaria: Greek dessert wine with hints of raisin and spice