

2023

VALENTINE'S MENU

LOVE IS IN THE AIR

FOUR COURSE

PRIX FIXE

79 \$

PER PERSON

FIRST COURSE

LOBSTER BISQUE SOUP

Maine lobster, vegetables, spices, & cream broth

NACHOS

Chili, Pico de Gallo, cream, mixed cheeses

CRISPY CALAMARI

Mediterranean sea imported, marinara sauce

*GREEK SPINACH PIES

Traditional puff pastry Spina pies

ROCK SHRIMP

Tempura style, sweet & spicy aioli

SMOKED MEATBALLS

Greek style meatballs, herbs, tomato sauce

SECOND COURSE

GREEK SALAD

Vine ripe tomatoes, cucumbers, red onions, olives, peppers,
Barrel feta cheese, oregano, aged balsamic, evoo

BOHEMIAN FIG SALAD

Mixed field greens, prosciutto di Parma, grilled manouri
cheese, fig compote, Honey balsamic vinaigrette

MAIN COURSE

RIGATONE BOLOGNESE

Natural ground beef, herbed sauce, ricotta cheese, parsley

* VEGGIE ORZO

Seasonal vegetables, cherry tomato confit, crushed
Kalamata olives, herbs, feta mousse, truffle oil

CHICKEN SOUVLAKI

Chicken breast kebob, fresh cut fries, tzatziki dip, pita

TAGLIATA NY STRIP STEAK

Peppercorn Brandy cream sauce, truffle fries, herbs

SURF & TURF FOR TWO +9

Filet mignon, king prawn, roasted garlic, ouzo Hollandaise, roasted potatoes, organic asparagus

DESSERTS

PASSION FRUIT SORBET

CHOCOLATE LAVA CAKE

Indicates vegetarian menu items

Executive chef - Johnny Alvarenga

