

VALENTINE'S DAY SUNDAY FEBRUARY 14TH 2010

SOUPA

Astakos Avgolemono ... sweet tender pieces of Maine lobster in a fresh egg-lemon lobster fumet with kritharaki orzo

Spiropoulos Ode Panos nv off dry sparkling delicate floral and grassy nose

MEZETHES

Paithakia lamb rib chop with basil-feta yogurt and caramelized fennel

Katogi Strofilia Nemea 2004 smooth cherry and bright tomato

Salata Horiatiki village-style salad of tomato, Epirus feta, cucumber, sweet peppers, red onion, unfiltered extra-virgin olive oil and muscato wine vinegar

Mythic River Sauvignon Blanc/Roditis gooseberry and stone fruits, tart finish

KIRIA PIATA

Fileto tender filet mignon over a warm oyster mushroom and Metaxa cream sauce served with greek smashed celeriac root with scallion and feta

Lazaridis Amethystos 2007 lush butterscotch nose, bold cherry and chocolate

Bacalaos sauteed loin of cod with sweet pea-garlic skorthalia and virgin olive oil and lemon scented celery salsa

Sigalas Santorini Assyrtiko 2008 tropical fruit, volcanic minerality

Arnaki sto fourno greek herb roasted lamb shank with pan potatoes, roasted garlic, and natural lamb reduction

Harlaftis Athanassiadi Nemea 2006 soft, earthy, cherry flavors - tart and smooth

EPITHORPIA

Sokolata me visino dark chocolate quenelles with sour cherry spoon sweets

Achia Clauss Mavrothaphne nv bright chocolate, figs - crisp clean ending

Baklava buttery layers of phyllo, walnut, cinnamon, and spiced honey syrup

Samos Vin Doux 2007 citrus scented figs - lush honeyed finish

60 per person 85 per person with wine pairing

menu prices do not reflect tax & gratuity