

LEFKES

ESTIATORIO

VALENTINE'S DAY TASTING MENU

195 PER COUPLE

INCLUDES A HALF BOTTLE OF VEUVE CLICQUOT BRUT



OPTIONAL BEGININGS

East or West Coast oyster 1/2 Dz 23 Dz 44

Lobster cocktail 30

SOUP

Roasted Beet Soup

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Lobster Bisque

APPETIZER

Moussaka croquettes with feta mousse

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Madagascar tiger prawn in a tomato feta & ouzo sauce

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Arugula lobster salad with garlic croutons & house-made vinaigrette

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Horiatiki salad with tomatoes, cucumbers, peppers, olives, red onion & feta

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Braised Mediterranean octopus with garlic, onions, bay leaves & cracked pepper

ENTREE

12 oz bone-in filet mignon with truffle mashed potatoes

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Day boat scallops with smoked pancetta over a champagne risotto

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Poached Maine lobster with cuttlefish ink fettuccine in a light cognac bisque

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Marinated lamb chops served lemon potatoes & Greek chimichurri

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42oz dry aged tomahawk for two served with truffle mashed potatoes & a cabernet demi-glace

60 supp.

DESSERT

Chocolate Truffles

Valentine's Day Cake