

For the Table

East and West Coast Oysters m/p

Trio of Spreads 18

tzatziki - hummus - spicy feta

Saganaki 16

pan-seared kefalograviera / lemon

Cod Croquettes 18

salted cod / skordalia / lemon gelée

Spinach Pies 16

feta / ouzo yogurt

Chips Nerai 18

zucchini / eggplant / tzatziki

Duck Baklava 19

duck confit / sour cherry / foie gras jus

Appetizers

Tuna Tartare 23

potato kataifi / tarama espuma / pickled shallot vinaigrette

Hamachi Crudo 21

olive jus / yogurt foam / ouzo marinated cucumbers

Ouzo Cured Salmon 18

beet purée / candied citrus peel / shaved fennel salad

Foie Gras Torchon 25

metaxa cured / fuji apple / almond crumble / tsoureki toast

Pork Belly 21

ouzo honey glazed / bean fasolada / rutabaga

Stuffed Calamari 19

feta / shrimp / pork loukaniko / saffron avgolemono

Char Grilled King Crab Legs 28

lemon yogurt / cucumbers / watermelon radish

Grilled Octopus 27

chickpeas / red pepper / red onions

Langoustines scotland 18/ pc
butterflied and simply grilled / ladolemono

Salads

Greek 19

onion / kalamata olives / rye croutons / feta

Grape Arugula 16

goat cheese / hazelnut / grapefruit gelée

Rainbow Beet Salad 17

pears / walnuts / confit garlic yogurt

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please notify your server of any dietary restrictions or allergies.



Executive Chef Chris Christou

Seafood

Cretan Spiced Scallops 32

sunchoke puree / mastiha fava mash / pastourma
shitake vinaigrette

Halibut a la Polita 38

artichoke hearts / baby carrots / lemon dill consume
feta brine gelée

Lobster Orzotto 42

butter poached maine lobster / orzo / metaxa bisque

Whole Lauraki 36

mediterranean sea bass / deboned and filleted

Monkfish 36

tomato marmalade / carrot chamomile puree
moschofilero velouté

Black Tiger Shrimp Santorini 48

tomato gastrique / black garlic skordalia / feta foam
asparagus

Langoustine Linguini 56

squid ink pasta / saffron / bottarga

Dover Sole 65

char grilled bone-in then delicately filleted / beurre blanc

Meat and Poultry

Short Rib Yiouvetsi 34

orzo / tomato confit / piave vecchio

Cornish Hen Lemonato 30

cauliflower / grape leaf / porcini mushroom

Lamb Chops 44

baby potatoes / asparagus / rosemary jus

Crescent Duck 36

duck leg moussaka / beluga lentils / chanterelles fig jus

Filet Mignon 38

butternut squash puree / trumpet royal mushrooms /
maurodafni jus

Vegetarian

Risotto "Strapatsada" 28

tomato ragu / manouri cheese / poached heirloom egg
balsamic reduction

Gemista 26

stuffed tomato / zucchini / fingerling potatoes

Sides

brussel sprouts loukaniko 12

sautéed spinach 10

rainbow beets 12

grilled asparagus avgolemono 10

fingerling potatoes 10

feta mashed potatoes 12

spinach rice 10

truffle moussaka au gratin 15

