



2024 VALENTINE'S DAY MENU

\$75/Person

STARTERS

(select one per couple)

Two Chocolate Rose Cocktails

(home-made Rain organic cacao infused vodka, homemade cacao-cardamon tea, Aperol)

or

A Bottle of Opera Brut Champagne

SALAD

(One per couple)

VALENTINE'S DAY SALAD

Arugula, edible flowers, strawberries, sliced almonds, goat cheese, vinaigrette.

APPETIZERS

(Select one per couple)

THE GREEK BOARD

Artisanal locally sourced cheeses, charcuterie meats, dolmades, artichoke hummus, crostini, specialty jams, mustards

BURRATA

topped with olives, garlic, parsley, sun-dried tomatoes, calabrese peppers and olive oil, served with balsamic roasted cherry tomatoes and crostini.

SPECIALTIES

(Select one per person)

CHILEAN SEA BASS

Pan-seared, with roasted veggies orzo, asparagus, and white wine lemon butter sauce

LAMB STEAK

with mashed potatoes, wild mushroom sauce, asparagus, caramelized onions

ARMANDO'S CHICKEN

Breaded chicken breast stuffed with spinach feta and mozzarella cheese topped with creamy roasted tomato sauce, served with orzo pasta and asparagus

DESSERTS

(Select one per couple)

BAKLAVA ICE CREAM CAKE

Homemade baklava layered with vanilla bean ice cream

CHOCOLATE MOUSSE CAKE

triple layer rich chocolate cake