

# XENIA

G R E E K K O U Z I N A

VALENTINE'S DAY | CHOICE OF 4 COURSE MENU | \$95 PER PERSON

## CHOICE OF APPETIZER FOR 2 PEOPLE

### FLAMING CHEESE "SAGANAKI"

Graviera cheese saganaki flamed and finished with lemon; served with warm pita

### GRILLED OCTOPUS "XTAPODI"

Octopus grilled with whole spices and tossed with capers, onions, peppers, and red wine vinegar; served over saffron split pea puree

### CHEESE ROLLS "FLOGERA"

Graviera and feta cheese mousse, encased in phyllo dough, Greek honey and black sesame seeds

### FRIED CALAMARI "KALAMARAKIA TIGANITA"

Calamari lightly fried, dusted with oregano, served with a Greek tomato sauce

### GRILLED CALAMARI "KALAMARAKIA SXARAS"

Grilled calamari seasoned with Aegean spice and tossed with ladolemono sauce and barrel aged feta

### SPINACH PIE "SPANAKOPITA"

Our handmade traditional spinach pie made with onions, leeks and feta, encased in phyllo dough

### MEATBALLS "KEFTEDAKIA"

Meatballs with traditional Greek tomato sauce, trahana mousse and topped with aged graviera cheese

### GRAPE LEAVES "DOLMADAKIA"

Traditional ground meat, rice, rolled in grape leaves and finished with a creamy avgolemono sauce

### TUNA TARTARE "TONOS"

Wild bigeye tuna tossed with meyer lemon and Greek evoo, cucumbers, shallots, avocado mousse and harissa water

### SHRIMP SAGANAKI "GARIDES SAGANAKI"

Shrimp sautéed in whole market spices, summer tomatoes and finished with barrel aged feta

## CHOICE OF SOUP OR SALAD

### GREEK SALAD

Beefsteak tomatoes, english cucumbers, onions, peppers, capers, mild feta, and kalamata olives

### GREEK STYLE CAESAR "SALATA TOU KAISARA"

Romaine hearts, graviera cheese, and creamy dressing

### CHICKEN LEMON SOUP "AVGOLEMONO"

Traditional chicken lemon soup with orzo and aromatic veggies

### CREAM OF CRAB "KAVOUROSOUPA"

Greek inspired cream of crab soup

## CHOICE OF ENTREE

### FROM THE LAND

#### LAMB SHANK "ARNI GIOUVETSI"

Slowly braised lamb shank, with orzo and vegetable stew

#### FILET MIGNON "FILETO"

8oz tenderloin, served over roasted potatoes and asparagus with smoked bone marrow & red wine jus

#### LAMB CHOPS "PAIDAKIA"

Grilled lamb chops with holy basil oil and balsamic; served with roasted potatoes and asparagus

#### RIBEYE "BRIZOLA"

14oz ribeye with roasted potatoes and broccolini; served with red wine jus

#### ROASTED CHICKEN "KOTOPOULO"

Half roasted chicken with roasted potatoes

### FRESH FISH MARKET PORTIONED

#### AHI TUNA

Sesame seed encrusted seared ahi tuna, served over grilled asparagus with a wasabi soy ginger glaze

#### SALMON "SOLOMOS"

Wild caught king salmon grilled with farm vegetables and finished with meyer lemon evoo

#### CHILEAN SEA BASS "PLAKI"

Chilean bass served with a stew of 3 tomatoes, peas, potatoes, pearl onions, and green beans

#### CRAB CAKE

Maryland jumbo lump crab meat; served with mustard aioli. Choice of truffle fries or grilled veggies

#### SCALLOPS "XTENIA"

Seared U10 diver scallops, silky split pea puree, caper lemon relish, tomatoes and fried chickpeas

### SPECIALTY FISH OF THE DAY

#### BRONZINO

These specialty fish are prepared whole on the grill, filleted, deboned, and topped with

#### RED SNAPPER

our Greek ladolemono caper sauce

### PASTA

#### LOBSTER RAVIOLI "RAVIOLIA ASTAKOS"

Lobster stuffed pasta tossed with cherry tomatoes, garlic, shallots, and white wine

#### SEAFOOD PASTA "THESAUROS TOU AIGAIU"

Jumbo lump crab, sea scallops, shrimp, and mussels, tossed with Aegean spiced tomato broth over linguine

#### BOLOGNESE "PAPARDELLA ME KIMA"

Handmade papardella with slowly braised veal and lamb ragout, served with tomatoes, graviera cheese and garlic breadcrumbs

#### SHRIMP SANTORINI LINGUINI

Shrimp sautéed with summer tomatoes, shrimp infused tomato broth, Mediterranean spices, and finished with barrel aged feta

#### VODKA PASTA

Rigatoni pasta with vodka cream sauce, fresh spinach, sun-dried tomatoes and graviera cheese

#### PASTITSIO

Layers of thick macaroni and seasoned beef, topped with creamy béchamel

#### MOUSSAKA

Layers of zucchini, eggplant, and potato with slowly braised veal in béchamel sauce

## CHOICE OF DESSERT

#### BAKLAVA

Our traditional baklava made with peanuts and almonds, served with vanilla ice cream

#### RED VELVET MOUSSE

Vanilla custard with a red velvet glaze, cookie crumble and mixed berries, reduction sauce

#### SANTORINI LAVA CAKE

Valhrona chocolate molten cake with raspberry fluid gel and Madagascar vanilla bean ice cream

#### HOUSEMADE SELECT ICE CREAMS AND SORBET

Baklava, Mastiha, Madagascar vanilla bean, Valhrona chocolate, Summer berry sorbet

#### COCONUT CAKE

Homemade coconut cake, with a honey syrup and vanilla custard

20% Gratuity will be added to the final bill. Happy Valentine's Day!!!

\*Consuming raw or undercooked meat, poultry, seafood and/or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any dietary restrictions.

#### UPGRADE FOR AN ADDITIONAL \$40

#### SURF & TURF (YOUR CHOICE OF 2 PROTEINS)

8oz Creekstone Farms boneless tenderloin

6oz jumbo lump crab cake

8 oz Maine Cold Lobster Tail

Served over roasted potatoes & asparagus with smoked bone marrow and red wine jus