

Kyma Happy Valentine's Day 2012

Amuse

"Mezedakia"

Three Small Tastes

Appetizer

(Select Three Appetizers for Sharing. Selections are per Table.)

"Xaviarosalata"

Our Blend of Fresh Iceland Caviars, Brioche Croutons

"Hteniasalata"

Scallop Tartare, Tomato Foam, Potato Gaufrette

Shrimp "Saganaki"

Sautéed Fresh Brunswick Shrimp, Barbayanni Ouzo, Tomato, Feta, Parsley

"Feta Psiti"

Oven Baked Feta Cheese, Green Peppers, Olive Oil, Ouzo

"Saganaki Tou Poseidona"

Greek Style "Bouillabaisse" Nantucket Bay Scallops, Mediterranean Mussels, Georgia White Shrimp, Fish Morsels, Saffron Tomato Broth

"Tonosalata"

White Tuna, Quinoa Salad, Tomato, Pine Nuts, Mint

"Oktapodi me Fasolatha"

Wood-Grilled Octopus, Winter Truffle Navy Bean Stew

"Eksohiko"

Spicy Lamb Pie Baked In Country Filo, Greek Yogurt, Kalamata Olive-Arugula Salad

Wine Pairing: Boutari, Moschofilero, 10

Salad

Oven Roasted Baby Beets "Pantzaria"

Warm Manouri Cheese, Buttered Walnuts, Baby Beet Sorbet

Traditional Country Salad "Horiatiki"

Tomatoes, Cucumbers, Green Peppers, Feta, Olives

Entrée

Wood Grilled Whole Fish

(For Two or More. Filleted For Your Enjoyment.)

Choice of Lavraki, Tsipoura, Skate Fish (or Dover Sole 5. supp per pers)

Served with Wilted Wild Greens and Greek Lemon Potatoes

Wine Pairing: Boutari Santorini, Assyrtiko, 10

Icelandic Arctic Char "Unilateral"

Little Neck Clams, Burgundy Snails, Melted Leeks, Garlic Mussel Froth

Wine Pairing: Estate Theopetra, Malagouzia-Assyrtiko, 09

Maine Lemon Sole "Glosa"

Wild Mushrooms, Braised Salsify, Sherry Mushroom Emulsion

Wine Pairing: Gaia 14-18h Rose, Agiorgitiko, 10

Pan Roasted Maine Lobster "Portokali"

Sweet Onion-Fennel Stew, Candied Quince, Cracked Green Olives, Citrus Emulsion (5. supp.)

Wine Pairing: Tselepos Blanc De Gris, Moschofilero, 08

Braised Lamb Shank, Roasted Rack of Lamb "Trahana"

Sour Pasta Pearls, Tomato Compote, Mizithra Cheese

Wine Pairing: Ktima Tselepos, Cab. Sauvignon- Merlot, 07

Surf & Turf

Grilled Filet Mignon 6oz & Grilled Jumbo Prawns,

Parsley Sauce, Greek Lemon Potatoes

Wine Pairing: Tatsis Goumenissa, Xinomavro-Negoska, 04

Beef Tenderloin "Fileto"

Grilled Filet Mignon 8oz, Parsley Sauce, Greek Lemon Potatoes (5. supp.)

Wine Pairing: Tatsis Goumenissa, Xinomavro-Negoska, 04

Dessert

A Tasting of Kyma's Favorites

"Baklava" Rolled Baklava, Candied Pistachios, Pistachio Ice Cream

"Loukoumades" Greek Style Doughnut, Imported Greek Honey, Walnuts, Cinnamon

"Galaktoboureko" Semolina Custard Tart, Baked in Filo, Mahlepi Ice Cream

Wine Pairing: Samos Vin Doux, Muscato, n/v

Five-course prefix menu 69. per person food only. Wine Pairing 30. Additional.
(All other beverages, gratuity and Georgia state sales tax not included)