

KOKKARI

E S T I A T O R I O

Valentine's

2023

Mezethes Kria

Pikilia – Greek spreads of melitzanosalata, tzatziki, & taramosalata served with fresh pita bread

Zesta

Please select one:

Sparaggia – wood oven roasted asparagus with feta & dill

Octopodaki tou Yiorgou – grilled Mediterranean octopus with green olives, capers & fingerling potato

Striftopita me Kavouri – phyllo stuffed with Dungeness crab, leeks, feta cheese charred scallion crème fraîche, sweet herbs & citrus salad

Souvlaki me Aginares – grilled artichoke, pepper, halloumi cheese & red onion skewer with Greek roasted pepper & walnut mahumara

Papio Dolmathes – grape leaves stuffed with roasted Liberty Farms duck, herb rice in avgolemono sauce

Salata

Please select one:

Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta

Maroulosalata – chopped romaine lettuce with toasted pine nuts, Kalamata olives & feta dressing

Fraulosalata – roasted strawberries, wild arugula, pine nuts, feta mousse & sherry vinaigrette

Avgolemono – traditional egg-lemon soup with chicken & rice

Kirio Piato

Please select one:

Arnisia Paidakia – mesquite grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes

Psari Psito – grilled whole Mediterranean Sea Bass with artichoke & olive tapenade

Ippoglossa Plaki – Pacific halibut pan roasted with roasted vegetable briam, potatoes & Kalamata olives

Mosharisio – mesquite grilled beef rib-eye with lemon-oregano vinaigrette & Kokkari potatoes

Katsikaki Youvetsi – Napa Valley goat braised with Greek spices, currants with artichokes & feta cheese

Makaronia – ravioli roasted artichoke, cheese with hen of the woods mushroom, spinach & olives

Glyka

Please select one:

Kataifi Ekmek – shredded filo with semolina custard, creme fraîche & pistachio

Baklavaska – traditional walnut & honey baklava Alaskan with vanilla-praline ice cream

Sokolatina – Warm chocolate cake with caramel sauce & burnt orange ice cream

Fraoules – Mavrodaphne-marinated strawberries with ravini cake & Greek yogurt