

Valentine's Day Experience

\$125 per person | wine pairing \$65 per person

ORLA Caviar Service for Two \$82

1 oz petrosian ossetra caviar, caserole mozzarella, za'atar focaccia

FIRST COURSE

for the table

The Greek

heirloom tomato, persian cucumber, kalamata olives, red onions, feta

Lamb Kofta

medjool date glaze, tangerine labneh

Charcoal Grilled Octopus

gigante beans, red onions, capers

OPTIONAL MID - COURSE

Lobster Spaghetti

blistered cherry tomato sauce, aleppo pepper

additional +\$19 per person

SECOND COURSE

choice of

Mediterranean Sea Bass

lemon, caper & oregano vinaigrette, sautéed spinach

Grilled Lamb Chops

hand-cut steak fries & tzatziki

Slow Braised Wagyu Short rib

chickpea and orzo koshyari

Center-cut Filet Mignon

stuffed cabbage roll, egyptian red pepper sauce

additional +\$29

DESSERT

for the table

Baharat Chocolate Torte

dark chocolate tarte, milk chocolate, luxardo cherries

SWEET ENDINGS

assorted chocolates & truffles