

HELEN

IN THE HEIGHTS

VALENTINE'S DAY
WEDNESDAY FEBRUARY 14,
2018

Prix fixe menu only
Dinner starts at 5pm
Call in Reservations only.

Prices:

\$75 per person without wine pairing
\$115 per person with wine pairing
(tax and tip not included)

Vegan and gluten free options are available.
Please inform us of any dietary restrictions.

S'AGAPO: I LOVE YOU

A CELEBRATION OF THINGS ROMANTIC

PROTA: FIRST

MARINATED BEET SALAD & ROSE

Smoked whipped myzithra cheese, chickories, grilled Halkadiki olives, arugula, dill

-OR-

FASOLADA & NEMEA

Gigante beans, mirepoix, semi-secco tomato, roasted garlic, aleppo pepper

DEUTEROS: SECOND

HALLOUMI RAVIOLI & RETSINA

Cypriot cheese, compound brown butter, meyer lemon preserves

-OR-

OCTOPUS TERRINE & ASSYRTIKO

Retsina roasted peppers, potato garlic sauce, Santorini caper leaves

TRITOS: THIRD

SHORT RIB KOKKINISTO & OLD ROOTS XINOMAVRO

Red wine & tomato braised beef, root vegetables, red cabbage, sorrel, mustard seed

-OR-

PAN ROASTED CAULIFLOWER & MALAGOUSIA

Roasted carrots, sesame lemon dressing, pickled grapes, garlic chips, charred thyme

TETARTOS: FOURTH

YOGURT SEMOLINA CAKE & MUSCAT

Candied blood orange, shredded phyllo, rosemary olive oil ice cream

-OR-

GREEK DOUGHNUTS & COMMANDARIA

Toasted fennel sugar, greek yogurt whipped cream, drizzled with honey syrup

Menu by:

Chef Nicu Dalman & Chef William Wright

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