



The Black Olive

Presents
Valentines Day 2018
One Choice per course

-Amuse Bouche-

*House cured gravlax with crème fraiche on blini
Black Olive tapenade*

-Appetizers-

*Fried oysters in cornmeal
Tuna tartar
Four mushroom soup
Greek salad*

-Entrée Choices-

*Served with Greek style polenta
Grilled jumbo diver scallops
Whole Maine lobster fettuccini
Greek style baby lamb chops
Pan seared halibut
Greek village style vegetarian pie
Filet Mignon*

-Dessert Choices-

*Chocolate mousse
Baklava ice cream
Fresh berries with Grand Marnier crème
Tiramisu*

-Sixty five dollars-