



The Black Olive

Presents

Valentines Day Lunch 2018

One Choice per course

-Amuse Bouche-

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

-Appetizers-

*Four mushroom soup
Greek salad*

-Entrée Choices-

Served with Greek style polenta

*Pan seared halibut
Seafood Kebob
Maine lobster salad
Greek village style vegetarian pie
Petite filet mignon*

-Dessert Choices-

*Chocolate mousse
Baklava ice cream
Raspberry ice cream*

-Thirty dollars-