



The Wine Dinners will begin Wednesday, June 22, 2011. As promised here is the completed menu with food and wine pairings. Come and join in the fun. Make your Reservations Today.

Greek Dinner

Wednesday, June 22, 2011

**Mezze**

Marinated Feta

Olives, Beets, Sun-dried Cherries

Fava Fritter with Yogurt

Taramasalata

Pita

2010 Domaine Skouras Moscofilero, Argos, Greece

**Seafood**

Charred Octopus with Orange, Oregano and Fennel

Fried Smelt with Cabbage, Red Onion Pickle and Walnut Sauce

Seared Scallop with Smoked Potato, Lemon Confit, Sumac

2008 Scholium Project Sauvignon Blanc, Prince in His Caves, California

**Entrée**

Rosemary Smoked Lamb Loin

Phyllo Tart with Capers, Eggs, Dandelion Greens and Tomato Honey Jam

2006 Domain Karydas Xinomavro, Greece

**Dessert**

Greek Yogurt Panna Cotta with Caramelized Fruit

2003 Castellare, S. Niccolo, Vin Santo Del Chianti Classico, Italy

\$88 per Person plus Tax and Gratuity

Call to Make Reservations 504-525-4455