



Presents:

THE ANCIENT MEDITERRANEAN
Monday, October 5th

\$110 pp ++



FIRST COURSE

SANTORINI SCALLOPS

CITRUS, CUCUMBER, FENNEL, CAPERS, DILL, OLIVE OIL

WINE PAIRING:

ALEXAKIS ASSYRTIKO - SANTORINI, GREECE

SECOND COURSE

FREGOLA SARDA

ARTICHOKE, ZUCCHINI, ROASTED CHERRY TOMATOES

WINE PAIRING:

PIRAS VERMENTINO DI GALLURA- SARDINIA, ITALY

THIRD COURSE

GRILLED GREEK CHICKEN

OREGANO, LEMON CONFIT, ROASTED FINGERLING POTATOES,
CHARRED ZUCCHINI, TZATZIKI, KALAMATA OLIVES, HERB JUS

WINE PAIRING:

SKOURAS AGIORGITIKO - NAFEEA, GREECE

FOURTH COURSE

SICILIAN CHEESE & CONSERVA

AGED PECORINO SICILIANO, TUMA-STYLE FRESH CHEESE
GRILLED COUNTRY BREAD, ROASTED ALMONDS
MARINATED OLIVES, FIG MOSTARDA

WINE PAIRING:

MURGO ETNA ROSSO - ETNA, SICILY