



ODYSSEY DINNER & WINE

featuring wines from Katsaros, Parparoussis, Rhous, and Venetsanos

Thursday, March 22nd, 2018

- menu -

buratta and roasted zucchini salad | hazelnuts, fennel pollen
2015 Ktima Rhous 'Skipper' Vidiano/Plyto, Crete

spiced lamb croquettes | minted yogurt
2016 Venetsanos Assyrtiko, Santorini

lamb lollipops | fried potatoes, olive tapenade
2014 Domaine Katsaros 'Valos' Xinomavro, Krania

snake river farms flank steak | mashed potatoes, baby carrots
2006 Domaine Katsaros Cabernet Sauvignon, Krania

new york style cheesecake bites | apricot syrup, hazelnut praline
Parparoussis Muscat de Rios, Patras

\$85 plus tax and gratuity