

PAIRING THREE

\$200

Wine Pairing

Porto Carras

Malagousia

Solomos

Marinated Seared Scottish Salmon
In A Lemon & Fennel Seed Broth
Served Over Yogurt Beet Salad

Wishes White

Assyrtiko • Malagouzia • Chardonnay

Trahana Garides Saganaki

Cretan Cracked Wheat Pasta
Kneaded With Fermented Milk, 4
Tiger Shrimp, Served As A Santorini
Risotto Style Dish With Barrel-
Aged Feta, Scallions & Sun-Dried
Tomatoes

Wishes Red

Xinomavro • Cabernet • Syrah

Gourounopoulo

Slow Roasted Whole Piglet, Ammos
Oregano Fries

Iron S

Sideritis

Barbounia

Pan Fried Imported, Greek Islands,
Seared Delicate Red Mullet, Sweet
Flavor Aroma

Raspani

Krasato • Xinomavro • Stavroto

Brizola

Grilled Bone In Ribeye Steak, Wild
Mushroom Mavrodafni Wine Sauce

