

PAIRING FOUR

\$250

Wine Pairing

Techni Alipias

Sauvignon Blanc • Assyrtiko
Wine Art Estate

King Shrimp

Grilled To Perfection
Imported, South African,
Head-On Prawns

Acacia

Sauvignon Blanc
Dougos Winery

Octapodi

Grilled Mediterranean
Octopus Served With Evoo &
Red Wine Vinaigrette

Idisma Drios

Assyrtiko
Wine Art Estate

Oysters

Chef's Special Daily Oyster
Selection Served With, Spicy
Horseradish, Cocktail &
Mignonette Sauce

Chateau Porto Carras

Cabernet Sauvignon • Cabernet Franc • Limnio
Domaine Porto Carras

Plaki

Braised Chilean Sea Bass,
Beefsteak Tomato, Berry
Cappers, Vidalia Onions,
Fingerling Potatoes Cooked
In Tomato Broth

Rapsani Old Vines

Xinomavro • Krasato • Stavroto
Dougos Winery

Paidakia

Grilled Rack Of Lamb Over
Traditional Greek Gigandes

