

→ FIRST COURSE ←

**OCTOPUS "CARPACCIO"**

*Baby Arugula, 'Tirsi' Pickle Relish, Greek Olive Oil Drizzle*  
– "Notios White", Moschofilero-Roditis, Gai'a Wines, 2015 ~ Peloponnese –

→ SECOND COURSE ←

**RABBIT CONFIT**

*Baby Carrots & Micro Greens*  
– Savatiano Old Vines, Papagiannakos Winery, 2015 ~ Attica –

→ THIRD COURSE ←

**KATAMA BAY OYSTERS ~ 'THREE WAYS'**

*Red Mullet Roe ~ Squid Ink ~ Tarragon Gastrique*  
– Aidani, Estate Argyros, 2015 ~ Santorini –

→ INTERMEZZO ←

**LEMON-MINT GRANITA**

*with Watermelon Foam*

→ FOURTH COURSE ←

**LENTIL SOUP**

*House-Made 'Loukaniko' Smoked Greek Sausage & Baby Carrots*  
– "Saint George" Aghiorghitiko, Skouras Winery, 2013 ~ Nemea –

→ FIFTH COURSE ←

**GRILLED ENDIVE SALAD**

*Quail Eggs, Cherry Balsamic Reduction, Feta Cheese*  
– "Young Vines" Xinomavro, Thymiopoulos Vineyards, 2014 ~ Náoussa –

→ SIXTH COURSE ←

**CHAR-GRILLED LAMB CHOP**

*Pomegranate Relish & Reduction, Grilled Asparagus, Roasted Lemon-Infused Fingerling Potatoes*  
– Mavrotragano, Estate Argyros, 2014 ~ Santorini –

→ DESSERT ←

**CRÈME BRÛLÉE TRIO**

*Baklava ~ Greek Coffee ~ Chocolate-Orange*  
– Vinsanto 4 Year, Assyrtiko-Aidani-Athiri, Estate Argyros, 2008 ~ Santorini –