 Greek Wine Dinner

Enjoy a selection of boutique wines

paired with a 4 course dinner

created by

**German Master Chef, Michael Ober**

greek salad

slice of feta

sitting on sliced peppers, cucumber,

sun warmed tomatoes & red onions

marinated in red wine vinegar & greek olive oil

PAPAGIANNAKOS SAVATIANO 2015

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grilled octopus on creamy tomato sauce

w/ fresh herbs & roasted bread

KARAVITAKIS MERLOT KOTSIFALI KLIMA 2012

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greek lamb casserole

in red wine & sage

w/ oven roasted potatoes

& baked garlic

PAVLIDIS AGIORGITIKO SYRA THEMA MACEDONIA RED 2013

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baklava w/ fresh berries

& raspberry marshmallow

SAMOS MUSCAT VIN DOUX 2015



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