



Wines of the Mediterranean

March 22, 2019

Prima

Hellenic Ladi Greek Olive Oil
Marinated Octopus, Squid and Grilled White Anchovy
Smoked Sea Salt

NV CUNE Cava, Penedes, Spain

Cyprus

“Cloud Bread”, Olive Slivers, Kefalotyri Cheese
San Marzano Tomato Confit and Crisp Baby Lettuces
Truffled Brandy Butter

2014 Ionis ATER Primitivo, Puglia, Italy

Ambrosia

Poached Halibut, Tuna Confit, Soft Egg Yolk
Arugula-Black Pepper Mousse and Tzatziki

2017 Manimurci Falanghina di Sannio, Campania, Italy

Agnello

Lamb Shank, Saffron-Scented Jasmine Rice,
Braised Exotic Mushrooms, Ouzo Gastrique

2017 Domaine Cabirau, Roussillon, France

Finalmente

Lavender Honey Soaked Pistachios, Crisp Phyllo,
Chamomile Chantilly

*Executive Chef
Nate Sargent*

\$80 per person

Please call (828) 696-9094 for reservations