

## *Wine tasting with Yanni in our Garden patio*

*Monday, June 27, 2022, 6:30 PM*

*Yanni will share selected wines from his cellar along with his wonderful culinary experiences from his last visit to Crete Greece.*

*\$49 per person, plus sales tax, plus gratuity*

### *MENU*

*Yanni's Dakos with grape tomatoes, red onion, feta, kalamata olives, capers, with pita crisps Beets and Tirokafteri.*

*Spanakopita, Roasted red bell peppers with garlic and kefalograviera cheese.*

*Lamb dolma, traditional rice dolma, tzatziki, braised eggplant with tomato, onion, garlic, and parsley.*

*Almond and walnut baklava.*

***Beverage Selection and wine ORDER SHEET***

***M de Minuty, Cotes de Provence, Rose', France, 2020***

***Most popular Rose in Europe***

***\$22 per Bottle \_\_\_\_ or \$114 for six bottles \_\_\_\_***

***Monograph, Assyrtiko, Gaia Wines, Peloponnese, Greece, 2019***

***Assyrtiko grapes grown in Peloponnese***

***\$22 per Bottle \_\_\_\_ limited quantities on hand***

***Chanson, Pinot Noir, Bourgogne, France 2018***

***\$22 per Bottle \_\_\_\_ or \$114 for six bottles \_\_\_\_***

***Thymiopoulos, Xinomavro, Naoussa, Greece, 2020***

***\$22 per Bottle \_\_\_\_ or \$114 for six bottles \_\_\_\_***

***La Follette, Pinot Noir, Sonoma Coast, 2017***

***\$33 per Bottle \_\_\_\_ or \$168 for six bottles \_\_\_\_***

***Thank you for your order!***

***Your server will process payment on your order.***

***Print Name\_\_\_\_\_***

***Phone#\_\_\_\_\_***

***If you wish to be added to our email list to receive information about future events, please provide your***

***Email\_\_\_\_\_***