



## Domaine Spiropoulos Wine Dinner

Tuesday, March 13<sup>th</sup>, 2012

7:30pm

### **Tyropita**

Crispy Cheese Pie, Baby Beets, Blood Orange Vinaigrette

*2010, Moschofilero, Domaine Spiropoulos, Mantinia, USDA Organic Grapes*

### **Kotopoulo Avgolemono**

Baby Chicken, Fennel, Pearl Onions, Potatoes, Egg Lemon and Dill

*2008, Moschofilero, Astala, Domaine Spiropoulos, Mantinia, USDA Organic Grapes*

### **Arni Stifado me Hilopites**

Slow Cooked Lamb Stew, Red Wine, Tomato and Spices, Greek Egg Noodles

*2008, Agiorgitiko, Estate, Domaine Spiropoulos, Nemea, USDA Organic Grapes*

### **Yiaourti me Glyka Tou Koutaliou**

Rich Greek Yogurt,

Fennel, Quince and Orange Spoon Sweet

*NV, Ode Panos, Brut, Domaine Spiropoulos, Arcadia*

Chef-Partner Jim Botsacos and Staff

Wine Director: Kamal Kouiri

\$85

Limited Seating, Please Reserve Early, Full Table Participation is Required