

TRAPÉZI

PRIVATE DINING

GREEK WINEMAKERS DINNER

10.20.24

ELIES

house marinated Greek olives

PROFITEROLE TARAMA

taramosalta - salmon roe

TIGANITI MARIDA

fried smelts

*NV Mega Spileo Estate Mystic Brut Sparkling
2019 Mega Spileo Estate Assyrtiko + Lagorathi*

TSIPOURA CRUDO ME ACHINO

Mediterranean sea bream - BC sea urchin
citrus - Organic Greek EVOO

HORIATIKI SALATA

heirloom tomato - cucumber - red onion
P.D.O feta - olive tapenade - wild Greek oregano

*2023 Wine Art Estate Techni Alipias
2022 Wine Art Estate Idisma Drios*

OXTOPODI MARINATO

pickled Mediterranean octopus - fried Greek capers
cucumber - peppers - chili - shallots

XELI ME SKORDALIA KATSANO

house smoked BC eel - lemon - thyme - honey
chestnuts - fried shallot - capers

*2023 Kir Yianni The North
2023 Kir Yianni Xinomavro Rosé*

SKORPINA STI SKARA

Skorpina - organic Greek EVOO - capers
lemon - wild Greek oregano

IPPOGLOSSA ME MYDIA ACHNISTA

halibut - steamed mussel
Greek white beans - shrimp avgolemono

*2019 Kir Yianni Ramnista
2015 Mega Spileo Estate Grand Cave
2017 Wine Art Estate Nebbio*

PAÏDAKIA

Ontario lamb chops - tzatziki - bulgur salad - ladolemono

LAIMOS ARINOU

lamb neck - lemon roasted parsnip - cippolini onions

GIOUVETSI

lamb shoulder - orzo - graviera cheese spume

2023 Kir Yianni Akakies Sparkling Rosé

ELINIKA TYRIA / GLYKA TOU KOUTALIOU

Greek cheese platter - sweet spoons - nuts and fruits