



# Jake & Telly's

GREEK TAVERNA

## ALL NEW GREEK WINE DINNER

FEATURING WINES FROM "KIR YIANNI"

WITH SPECIAL GUEST MATT REILLY FROM DIAMOND WINE  
IMPORTS - GREEK WINE SPECIALIST

THURSDAY JUNE 28TH 2018 7:00PM

(5 COURSES 5 WINES) \$75  
HIGH END WINES AND FOOD SELECTIONS

APERITIF

**ALPHA ESTATE SAUVIGNON BLANC**

FIRST COURSE

**MELITZÁNA MÉ MANOÚRI**

MARINATED GRILLED EGGPLANT - IMPORTED GREEK SEMI-SOFT WHITE  
CHEESE - FRESH BASIL - EXTRA VIRGIN OLIVE OIL - WHITE BEAN PURÉE.  
SANTO WINERY - "ASPA" - SANTORINI BLEND (ASSYRTIKO, ATHIRI, AIDANI)

SECOND COURSE

**HOIRINÓ MÉ SPANAKÓRIZO**

FRESH OREGANO AND RED WINE BRAISED PETITE PORK SHANK - SPINACH  
AND FETA CHEESE RISOTTO  
KIR YIANNI - "RAMNISTA" - XINOMAVRO

THIRD COURSE

**METAXÁ VÓEIO KRÉAS**

SAUTÉED BEEF SHOULDER TENDER MEDALLIONS - GREEK BRANDY SAUCE  
BLACK PEPPER - PEARL ONIONS - FRESH PARSLEY MASHED RED POTATOES  
KIR YIANNI - "PIRANGA" - MERLOT SYRA XINOMAVRO

FOURTH COURSE

**ARNÍ BRIZÓLA**

MARINATED GRILLED LAMB CHOP - GARLIC BUTTERED GREEN ONIONS -  
MYZITHRA CHEESE AND FRESH HERBED TOSSED ORZO PASTA  
KIR YIANNI - "YIANAKO HORI HILLS" - MERLOT SYRA XINOMAVRO

FIFTH COURSE

**ALMOND FIG CHEESE CAKE**

LEMON SYRUP