

RATHBUN'S GREEK COOKING CLASS  
3 / 15 / 2009

**MEZETHES (Appetizers)**

*Shrimp-White Anchovy Skewer, Parsley Aioli*  
*Spinach-Feta Spanikopita*  
*Dolmas, Avgolemono*

**DIPS**

*Ktipiti, Taramosalata, Melitzanosalata*  
*House Made Pita Bread*

**1<sup>ST</sup> COURSE**

***Pan Roasted Striped Bass, Tomato-Cucumber Olive Salad, Skordalia***

Santorini Koutsoyiannopoulos, 2006 – Greece  
This wine is derived from the natural juice of the grapes before any pressure, which is called “anthos”.  
Fresh and fruity and bottled from the fifth month of its life.

**2<sup>ND</sup> COURSE**

***Duck Keftedes with Golden Raisins and Toasted Almonds***

Askitiko's – Red Table Wine – 2003 – Greece  
Over 1000 years ago, Monks built monasteries on the rocks of Meteora and planted their own vineyards alongside the Tsilili Winery who had planted Cabernet Sauvignon. Their combined varietals created this excellent red wine. Aged in new French oak barrels for 6 months and 6 months in the bottle before drinking.

**3<sup>RD</sup> COURSE**

***Roast Leg of Lamb with Greek Potatoes***  
***Horta and Tzatziki***

Nemea Haggipavlu Aghiorgitiko, 2004 – Greece  
This wine is from selected vineyards along with Nemea region.  
Aged in oak barrels

**4<sup>TH</sup> COURSE**

***Loukoumades with Marscapone Ice Cream and Thyme Honey***

Mantinia Haggipavlu Moschofilero, 2006 – Greece  
This is a fresh and nicely balanced wine with a distinctive nose of exotic fruit and citrus.  
All stainless steel tanks