

# Menu

**Marinated Vegetables and Avocado Mousse**  
**Duet of Greek Olives and Feta Cheese Mousse**

*Ouzo 12*



**Dolmathakia**

Rolled Grape Leaves filled with Vegetables and Rice

*Antonopoulos White (2005)*



**Baked Shrimp with Garlic and Parsley**

*Kouros (2006)*



**Roasted Leg of Lamb**

**Moussaka**

Eggplant, Ground Lamb, and Cheese Béchamel

**Yogurt and Cucumber Sauce**

*Skalani Red (2004)*



**Baklava with Apricot Coulis**

Filo Pastry with Dried Fruit and Nuts

*Rivesaltes Ambré hors d'âge (1974)*

# Wine List

**Kaloyiannis Ouzo 12..... \$19.25**

Anise-based aperitif. Clear and colourless; fresh and lemony aromas of aniseed and floral; light- to medium-bodied, quite fresh. It ends with clean, lightly sweet flavours of lemon and anise. Try with smoked fish, or olives and feta cheese. Traditionally mixed 1 part Ouzo to 2 parts or more of water (adjusted to taste). Turns milky white upon mixing. Kaloyiannis Bros: Greece. 40% alc/vol.

**Antonopoulos Dry White (2005) ..... \$12.95**

This wine is made with the pink-skinned, indigenous *Moschofilero* grape. Slight grey/pink straw colour. Pretty nose of citrus and apple with delicate herbal and floral notes. Light, lively acidity with a crisp palate feel and a medium to long finish. Quaffable and food-friendly. Enjoy with chicken or pork gyros sandwiches. (*Vintages* panel, May 2006) Antonopoulos Vineyards: Mantinia AO, Greece. (XD) 12.0% alc/vol. LCBO code: 979054

**Kourtakis Patras Kouros (2006) ..... \$10.90**

Produced from the *Rhoditis* grape. Straw/lemon yellow colour; lanolin, lemon and mineral aroma; crisp apple & lemon flavour; light body; crisp finish. Pasta salad & olive oil dressing; fried seafood. Kourtakis SA: Patras AO, Greece. (O) 11.9% alc/vol. LCBO code: 144584

**Boutari Skalani Red (2004) ..... \$19.95**

Located at the heart of Crete, outside of the village of Skalani lies the southernmost of the Boutari estate vineyards. This single estate red wine is made with the indigenous Greek grapes *Kotsifali* and *Mandelaria*. The *Kotsifali* brings softness to the powerful, forceful, and occasionally tannic *Mandelaria*. Both these grapes are known for creating exceptional wines especially from Crete. Try it with lamb. Jean Boutari & Fils SA: Crete, Greece. (D) 13.0% alc/vol. LCBO code: 26484

**AOC Rivesaltes Ambré hors d'âge collection (1974).....\$22.05**

Deep copper/tawny colour; aromatic toasted almond, leather, fig, date, dried apricot nose. Medium sweet, medium- to full-body, with fine acid balance and long toasted finish. Serve with crème brûlée or paté. Vignobles Catalans: Roussillon, France. (TO) 16.5% alc/vol. LCBO code: 23549