

εστιατόριο

LÝRA

WINE SERIES

HAMACHI CRUDO*

avocado mousse, fresno chilli, seasonal citrus,
lemon vinaigrette

Alpha Estate, Sauvignon Blanc, Amyndeon, Greece

DITALINI PASTA

mushroom ragu, mizithra cheese

Skouras 'Almyra' Chardonnay, Peloponnese, Greece

LAMB SOUVLAKI

avocado tzatziki, lemon vinaigrette

Skouras Saint-George, Agiorgitiko, Nemea, Greece

SALMON SOUVLAKI*

sabayon, cucumber salata

Kir-Yianni, Diaporos Xinomavro, Naoussa, Greece

**Each bite is served with a 3-oz wine selection paired by our in-house Sommelier. Additional glass pours will be available for purchase exclusively for attendees of today's wine series.*

**Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee.*

