

# The Hidden Table Menu April 29, 2012

Chefs: Jason Cline & Rene Alfaro

3:00 - Cocktail Reception with Hors d'oeuvres

4:00 - Greek inspired tasting menu featuring "Pur" Olive Oil from the Politis Family,  
Each course will be paired with selected wine pairings.

1<sup>st</sup> course

## **Greek Style Gazpacho**

*Greek yogurt, basil infused "Pur" olive oil, grilled kalamata bread*

Paired w/Remy Rose d Anjou 2010, Loire-France

2<sup>nd</sup> course

## **Tarpon Springs Greek Salad & Citrus Poached Key West Shrimp**

*Gem Lettuce, Tomato carpachio, potato salad duo, fresh olive, pickled sweet peppers, feta, citron  
micros, cucumber cream*

Paired w/St, Supery Sauvignon Blanc 2010, Napa

3<sup>rd</sup> course

## **"Pur" Olive Oil Poached Florida Triple Trail**

*Deconstructed spanakopita, lemon orzo, sundried tomato puree, fresh olive puree, pinot noir  
reduction*

Paired w/Atalon Merlot 2004, Napa

4<sup>th</sup> course

## **Baklava & Greek Yogurt Ice Cream**

*Florida blueberries, dried figs, balsamic reduction "Pur" olive oil, micro basil blend*

Paired w/Ca Del Solo Muscat 2008, Monterey

Post Dinner Cocktails served after dinner.