



Greek Wine Dinner

Enjoy a selection of boutique wines
paired with a 4 course dinner
created by

German Master Chef Michael Ober

Wednesday April 5th 7pm

greek salad
slice of feta

sitting on sliced peppers, cucumber,
sun warmed tomatoes & red onions
marinated in red wine vinegar & greek olive oil

PAPAGIANNAKOS SAVATIANO 2015

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grilled octopus on creamy tomato sauce
w/ fresh herbs & roasted bread

KARAVITAKIS MERLOT KOTSIFALI KLIMA 2012

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greek lamb casserole
in red wine & sage
w/ oven roasted potatoes
& baked garlic

PAVLIDIS AGIORGITIKO SYRA THEMA MACEDONIA RED 2013

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baklava w/ fresh berries
& raspberry marshmallow

SAMOS MUSCAT VIN DOUX 2015

\$69++pp

tickets 561 339 2444

Serenity Garden
TEA HOUSE & RESTAURANT



Cordon Bleu
Catering
& MANAGEMENT

316 Vallette Way, WPB, FL 33401
(opposite Table 26)



www.cordonbleucatering.com