

An Evening

of Ken Forrester

Course One

Ken Forrester Old Vine Reserve Chenin Blanc 2025

Greek Salad

Tomato, cucumber, olives, feta, onion, and capers (D)

Tyrokafteri

Whipped feta with roasted red pepper (D, G)

Prawn Salad

Fresh prawns with baby gem, avocado, asparagus, and Caesar-style dressing (D, SH)

Course Two

Ken Forrester Terre Noire Chenin Blanc 2022

Smoky Aubergine

Roasted aubergine with tomatoes, walnuts, and basil (G, N)

Beef Tartare

Hand-chopped beef tenderloin with dijon mustard, capers, shallots, and cornichons (G)

Sea Bream Carpaccio

Thinly sliced sea bream with chilli, capsicum, pine nuts, and citrus (G, N)

Course Three

Ken Forrester FMC Chenin Blanc 2025

Ken Forrester Dirty Little Secret No. 6, Multi-Vintage

Crispy Cheese Saganaki

Saganaki cheese with fig chutney, and hazelnut dukka (D, N, SE)

Grilled Calamari

Marinated with rosemary and garlic, with a spicy lemon oil dressing (SH)

Rhodes Lamb

Roasted lamb, béchamel, Graviera cheese, and zaatar salad (D, G)

Course Four

Choice of Main

Ken Forrester Renegade 2022 & Ken Forrester The Gypsy 2014

Sea Bass Fillet

With sauce vierge

Athina's Tagliatelle

Prawns with tagliatelle pasta, calamari, and seafood bisque (D, G, SH)

Mushroom Risotto

Creamy risotto with mushrooms, cream, Parmesan, truffle oil,
and Mediterranean herbs (D)

Lamb Kofte Kebabs

Pita bread, herb salad with lemon dressing (G, D)

Char-Grilled Tenderloin

Asparagus, broccolini, and baked potatoes (D)

Course Five

Portokalopita

Orange filo cake with fresh figs and fig leaf ice cream (G, E, D)

Frozen Greek Yoghurt

Frozen yoghurt with fried walnuts and thyme honey (D, N)

SON OF A FISH

