

## INDEPENDENCE DINNER

Saturday 25 March, 2017

# 1821

Made in Greece

### **KOULOURIA THESSALONIKI**

Sesame bread served with olive oil, avgotaraho butter, olive paste, aged feta, salted tomato with Island rigani

### **OYSTERS**

Nettles & avgolemono cream

### **TOMATO KEFTETHES**

Raki granita, black garlic tzatziki

### **FILO PIE**

Olive & garlic filling

### **BACCALIARO SALTED COD FISH**

Walnut skordalia served salad of bitter greens & orange honey vinaigrette

### **LAMB KLEFTIKO**

Cooked in earth (traditional method) served with sides of roasted quince, cucumber salad, barley & gigantes

### **GREEK PETIT FOURS**

Lavender & lemon granita, melamakorona, loukoumi, kataifi nut rolls, mastiha submarine

All dishes have been designed by 1821 Executive Chef, David Tsirekas and Greek chef, Janni Kyritsis.

All dishes have been expertly matched by 1821 Sommelier, Marios Nikoridis.