

EGDC  
February 13, 2023  
Chef: Doreen Prei  
Mediterranean and Middle Eastern Cuisine

Wines

**Cooking Wine**

**2021 Jidvei Clasic Feteasca Regala (Romania)**

Wine - White \$20.49 (750mL)

A white made from the Feteasca Regala grape from Transylvania, Romania. Fresh and refreshing nose with aromas of white willow tree flowers, yellow fruits, especially apples and pears with fine notes of melon. Dry on the palate with natural acidity giving it freshness. Well woven flavors of yellow fruits make this a fine pairing with spring salads, light white fish dishes, white poultry or cow's or goat's milk cheeses.

**Course 1: Gozleme and Zucchini Fritters**

**2020 Nicoluzo Gorgo White (Corfu, Greece)**

Wine - White \$27.99 (750mL)

Made from Cacotrigi, a native grape variety from Corfu, one of the oldest varieties in the Mediterranean Sea. Bright golden yellow in color, with light greenish hues. Perfume of flowers and tropical fruits, in a distinctive lime backdrop. Oily and rich with a pleasant acidity and hints of tobacco.

**Course 2: Moussaka**

**2014 Monemvasia Red (Peloponnese, Greece)**

Wine - Red \$33.49 (750mL)

Beautiful combination of Agiorgitiko with Mavroudi in a wine from Laconia, which bases its charm on the maturity and finesse that time gives it, as it has been on the market for many years. The ideal choice for those who love 'aged' wines. Its color is deep gray with some orange highlights. Smelling it, we can distinguish the ripe jam aromas of red and black fruits along with notes of leather, mocha, mushroom and spices. Its taste is gentle with fairly soft tannins, ripe fruit and earth flavors and a lasting aftertaste. It is a wine that has already evolved over time and we can enjoy it next to meat-based dishes.

**Course 3: Dolmades**

### **2019 Heimann & Fiai Baranya-Volgy Kekfrankos (Salento, Hungary)**

Wine - Red \$34.99 (750mL)

The grapes for this Kékfrankos are grown in the Baranya-Volgy single vineyard amidst abundant sunshine. With a southeast exposure the valley opens to the Great Hungarian Plain so the grapes ripen early and yield consistently rich wines.

Tart, youthful, quite firm aroma of black berries with a little dried plant and floral aromas, a hint of tobacco and some pepper. Firmly woven, tangy dark fruit, nutty, earthy and tobacco notes, dried herbs in the background, hints of pepper and juniper, lasting, medium power and very slight warmth, a hint of cocoa and coffee, very good, firm, tart finish with dark juice.

### **Course 4: Honey Pistachio Cake and Middle Eastern Tiramisu**

### **2017 Domäne Wachau Beerenauslese Terrassen (Wachau, Austria)**

Wine - Dessert \$35.99 (375mL)

Made from mainly Riesling, with some Pinot Blanc, Rivaner and Gelber Muskateller. Straw yellow with golden reflections. Open and pronounced, the nose is a complex bouquet of intense fruit flavours, forest honey, exotic fruits, physalis, mango, passion fruit, subtle hints of citrus, wild herbs. The palate is sweet and harmonious with refreshing acidity. Lovely sweet dessert wine with a long finish to pair with lemon tart.