



FISH HOUSE & OYSTER BAR
FORT COLLINS

GREEK REGIONAL WINE DINNER

WEDNESDAY, JULY 18TH

5 Course Wine-Paired Dinner \$65

Olive Oil Poached Tuna
heirloom tomatoes, frisée, castelvetrano olives,
watermelon, fried garbanzos

Paired with
Douloufakis,
Vidiano from Crete

**Mediterranean
Sea Bass Crudo**
white gazpacho, almond, cucumber,
yogurt, tarragon, lemon

Paired with
Domaine Sigalas,
Asyrtiko from Santorini

Astakos Giouvetsi
butter poached lobster tail, orzo,
tomato emulsion, shaved fennel

Paired with
Alpha Estate Rose of Xinomavro/
Syrah from Macedonia

Lamb Keftédes
eggplant, taramosalata,
kalamata olive tapenade, parsley

Paired with
Boutari
Xinomavro from Macedonia

Galaktoboureko
phyllo, roasted plum, almond, honey

Paired with
Domaine Skouras,
Moscofilero from Peloponnese

RESERVATIONS REQUIRED 970.682.2275