



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