

# TOUR OF GREECE WINE DINNER

PLEASE JOIN US SATURDAY, MARCH 19, 2011 AT 6:30 PM

**Celebrate Food and Wine of Greece with a Six Course Wine Dinner  
Entertainment by Frank Filia Duo 7 P.M. - 11 P.M.**

APPETIZER

## **MELANGE OF GREEK APPETIZERS**

MEDLEY OF GRILLED BREADS WITH ASSORTED GREEK CHEESE

FIRST COURSE

## **CRISPY HOT AND COLD SALAD**

WITH LEMON, DILL, OREGANO VINAIGRETTE

HATZIMICHALIS LEFKOS 2009

SECOND COURSE

## **BAKED SPOTTED PRAWN**

WITH HERB AND CITRUS, ENCRUSTED IN KATAIFI DOUGH WITH A SWEET GARLIC ESSENCE

GAIA NOTIOS WHITE 2009

THIRD COURSE

## **BRAISED BITTER GREENS**

WITH A CRISPY PORK BELLY, GRILLED BABY LEEKS AND A ROASTED PORK JUS

ARGYROS ATLANTIS WHITE 2009

FOURTH COURSE

## **VEGETABLE MOUSSAKA**

WITH A SWEET PEA NAGE AND ESSENCE OF SWEET PEPPER

HATZIMICHALIS NAOUSSA 2000

FIFTH COURSE

## **PRESSED LAMB LOIN**

WITH PRESERVED LEMON, AROMATIC GRILLED VEGETABLE MEDLEY AND BRAISED CUCUMBERS

HARLAFTIS NEMEA 2008

SIXTH COURSE

## **NUT PASTRY PINWHEEL**

WITH DARK CHOCOLATE AND CANDIED ORANGE PEEL SERVED WITH HOMEMADE GELATO

SAMOS VIN DOUX

**\$99 PER PERSON PLUS TAX & GRATUITY**  
**VERY LIMITED SEATING - RESERVATIONS: 814-361-2620**



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