PAROPSIDES - APPETIZERS (SERVED FAMILY STYLE)
Grilled Eggplant with Shaved Bottarga and Lemon Vincotto
(coriander, parsley, oregano, olive oil)
Dried Figs and Toasted Walnuts
Green and Kalamata Olives in Honey, Vinegar, and Thyme
Multigrain Bread Loaf served with Olive Oil

PRODEIPNIO - FIRST COURSE
Scallop and Caviar
Served with seafood foam of cream and egg whites, fish sauce, dill, fennel, minted pea puree, and crispy shallot.

DEIPNON - MAIN COURSE
Cumin and Fennel Rubbed Lamb Chop and Loin
Served with Oenogarum (fish sauce, dill, coriander, thyme, red wine, honey, costus) and garnished with pickled cabbage and leeks.

Pallekaria
Chickpeas, black-eyed beans, and fava beans served with fresh parsley, dill, onion, and lemon.

Purslane, Radishes, and Arugula
Tossed in olive oil, grape must, fish sauce.

EPIDORPIO - DESSERT COURSE
Rice Pudding with Whipped Cream and Honey
Served with sugared almonds, cherries, and candied citron.

OINARIO KAI YDATA - BEVERAGES
White wine – 2012 Boutari Moschofilero Mantinia, Peloponnesos, Greece
Red wine – 2009 Boutari Naoussa, northern Greece
Pomegranate julep
Sparkling and flat bottled water

The J. Paul Getty Museum thanks Costa Navarino for its contribution of olives, sea salt, and olive oil to complement this dinner.