



THE WINEMAKER'S TABLE

On July 30th 2018, guests dining at Milos Miami will have a rare opportunity to experience organic, world-class wines produced from indigenous varieties by award winning winemaker Athanassios Parparoussis and his daughters, Dimitra and Erifili. Our specially designed six course tasting menu features Milos signature dishes.

\$79.00 per guest
(including all wine pairings excluding other beverages, tax, and gratuity)

Please note: The A La Carte Menu will also be available.



Cava Spiliadis

www.cavaspiliadis.com



TASTE OF GREECE DINNER MENU

A VERY SPECIAL SIGNATURE TASTING MENU WITH PAIRINGS THAT SHOWCASE WINES SPECIALLY SELECTED FROM PARPAROUSSIS WINERY.

Course 1

TASTING OF RAW FISH

Selection of fresh sashimi and tartare
(Individually plated)
2015 Parparoussis Assyrtiko

Course 2

GRILLED APPETIZERS

Grilled octopus with vegetables
(Family style)
2010 Parparoussis Assyrtiko/Athiri Cava

Course 3

GREEK SALAD

Greek tomato salad
(Family style)
2016 Parparoussis Petite Fleur Rose of Sideritis

Course 4

GRILLED LAVRAKI

Topped with ladolemono and capers
accompanied with broccoli
(Served tableside)
2012 Parparoussis Agiorgitiko Reserve

Course 5

GRILLED LAMB CHOPS

with Greek fried potatoes
(Family style)
2010 Parparoussis Mavrodaphne Taos

Course 6

DESSERT SAMPLING

Greek yogurt, fresh fruit, and baklava