

IRONGATE

CRETE WINE DINNER

Join us in welcoming Emmanuela Paterianakis from Paterianakis winery in our coveted courtyard patio for a four-course dinner!

FIRST COURSE

PATERIANAKIS ASSYRTIKO

charred mediterranean octopus, hot house tomato, spring onion, shell bean salad

SECOND COURSE

PATERIANAKIS VIDIANO

atlantic shellfish "giovetsi," scallop, shrimp, baby fennel, saffron, creamy orzo pasta

THIRD COURSE

PATERIANAKIS MELISSOKIPOS RED BLEND

shenandoah lamb duo, sweet potato, dijon, wilted greens, roasted cherry lamb jus

FOURTH COURSE

PATERIANAKIS MELISSINOS ROSÉ

doe run dairy's hummingbird cheese, rhubarb agrodolce, almond, fennel seed crackers

DOMAINE PATERIANAKIS

Emmanuela Paterianakis is the 3rd generation in her family to make wine from her family vineyards in Crete. They have developed a modern winery producing terroir-driven wines with sustainable, organic techniques.