



The Black Olive

The Wines of Ancient Nemea

With Dimitris Skouras

Reception

Moschofilero 2024 – Mantinia

- Fortune Oysters
- Housemade Hummus on Cucumber

A bright and aromatic welcome to begin the evening.

First Course (Choice)

Assyrtiko Wild Ferment 2025

- Mini Maryland Crab Cake

or

- Grilled Halloumi

Mineral, textured, and expressive—paired with the sea and the flame.

Second Course (Choice)

Almyra Chardonnay 2024

- King Salmon Souvlaki

or

- Free Range Chicken Souvlaki

A rounder expression, bridging tradition and familiarity.

Saint George (Agiorgitiko) 2024 – Selected Vineyards

- Lamb Meatballs

or

- Grilled Mushrooms

The heart of Nemea—earthy, elegant, and deeply rooted.

Fourth Course

Megas Oenos 2022

- Braised Shaved Lamb Shank
Slow-cooked with Agiorgitiko

• or

- Pythagorean Pie (Half Portion)

Seasonal vegetables, herbs, and filo — a traditional expression of balance and simplicity

A powerful and layered wine, met with depth from our kitchen.

Final Course

Megas Oenos – Library Selection 2000 & 1994

*From the years that mark the beginnings of Olive Grove Catering—
the foundation that became The Black Olive.*

- Kephalograviera
- Cacao Cake Bite

A reflection on time—where wine, memory, and place come together.