

MENU

AT THE BYZANTINE TABLE: GREEK TRADITIONS, ROMAN TASTES

SATURDAY, JULY 19, 2014

The Getty
Villa

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.



Floor Mosaic with a Personification of Autumn, Greek, A.D. 300s, from Argos; marble, limestone, and glass. Image courtesy of the Archaeological Museum of Argos.

Menu as of July 9, 2014. Items subject to change without notice; no substitutions.



The Getty Villa

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