

GREECE

Greece, the land of mythological romance and antiquity, gave the world not only its art and architecture, but the art of fine dining and many basic principles of cooking. Join us as we continue our culinary adventure and sample these wonderful Greek specialties at...

Cafe DiCocoa's GENTLE DINING

125 Main Street Bethel, Me
Saturday Evening February 2nd, 2019
One seating @ 6:45pm ~ By Reservation ~ BYOB
207.824.5282 ~ dicocoasbakery@gmail.com ~ cafedicocoa.com

MEZZE

The beginning of the meal in Greece is sometimes the most tantalizing, with the many small plates of piquant flavors and bright colors. As by rule one never drinks without eating, and the Mezze is where it all begins...

Rustic Crusty Bread leavened with wild yeast and studded with toasted walnuts, herbs, and olives

Olives – an assortment of marinated Greek olives on every table

Dolmades Our delicious handmade grape leaves stuffed with rice, currants, pine nuts and fresh dill.

Gently cooked in olive oil and lemon juice until the rice is tender. A favorite recipe of ours!

Hot Olives – A beautiful mix of olives, their flavors heightened by heat and the rush of herbs & lemon!

Beet, Honey, & Walnut Dip – This beautiful and bright dip is resplendent in its rich rustic appeal.

Sheep-Milk Feta, juicy grapes, apples accompany

SOUPE

Fassolatha

Beans are cherished in Greece and are a favorite winter food. We have made this soup with creamy slow-cooked white beans simmered with bay leaves, roma tomatoes, carrots, and Mattie's beautiful broth.

Served with...

Alevropita – one of our favorite recipes from Gentle Dining! A beautiful crisp bread with olive oil and feta

SALADE

Fennel, Carrot & Fig Salad

Finely shaved fennel and carrot complement the flavors of preserved lemon, figs, and honey.

ENTREE

Moussaka

Made famous in the 1920s by a chef who took influence from French cuisine. This elegant eggplant and potato strata is layered with a mushroom and lentil ragu, a creamy béchamel sauce, and freshly grated

Grana Padana cheese.

Served with **Sauteed Rainbow Chard**

DESSERT and TEA

Galaktoboureko

Organic whole wheat phyllo dough wraps around lusciously smooth custard, and is finished with an orange-honey syrup laced with cinnamon. Adorned with sweet syrupy orange slices and house-made

Labne, strained house-made Greek style yogurt.

Served with **Kafes** - Greek coffee or **Chamomíli** – chamomile tea