



BECKETT'S PRESENTS THEATRE VIGNETTES NO. 3 PERFORMANCE BY WILLIAM ZAPPA

MAY CLUBHOUSE EVENT

26 MAY 2022

HOMER'S "THE ILIAD" 8TH CENTURY BCE MENU

FIRST COURSE

Sartheles Psites with Flaming Saganaki

Baked sardines with garlic and oregano. Served with flaming pan-seared Greek cheese.

~ match with **2018 Domaine Sigalas AA PGI Cyclades, Santorini, Greece (Assyrtiko blend)** ~

SECOND COURSE

Honey Glazed Prawns

Skull Island prawns. Sautéed, with oregano, black pepper, honey glaze. Served with crusty bread

A banquet staple.

This recipe is adapted from various ancient sources – a poem attributed to the Greek poet Philoxenus of Cythera talks about shrimps glazed with honey being served at a banquet, but it did not help in recreating the dish!

~ matched with **'Ambrosia' (cognac, Calvados, lemon juice, Cointreau, and Champagne)** ~

THIRD COURSE

Grilled Spatchcock

Squash 'Alexandria' style

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The squash in this dish is the sort of simple dinner that Greeks would likely have had in bars and restaurants where you could easily while away an evening.

~ matched with **2020 Mortellito Calaiàncu Bianco, Sicilia, Italy (Grillo)** ~

INTERMISSION: THEATRE VIGNETTE PERFORMANCE

"THE ILIAD – OUT LOUD" BY WILLIAM ZAPPA

FOURTH COURSE

Roasted Lamb

Leg of lamb marinated in milk and honey. Served with 'Siege of Troy' tzatziki

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An old ancient Greek recipe found in Apicius, a Roman cookery book compiled in the 1st century AD.

~ matched with **2017 Kir-Yianni "Ramnista", Naoussa Greece (Xinomavro)** ~

FIFTH COURSE

Fig Tart

with honey caramel

~ matched with **NV Kracher Trockenbeerenauslese Noble Reserve, Austria (Welschriesling, Chardonnay blend)** ~

BECKETT'S

BAR + DINING