

# Valentine's Day Dinner

Sunday, February 14, 2010

6:30pm to 10pm

Catering Provided by Dio Deka, Los Gatos



Dio Deka  
FINE HELLENIC CUISINE



TESTAROSSA

WINERY

LOS GATOS CALIFORNIA

Dinner served promptly at 7pm

## MEZETHES

2008 Sleepy Hollow Vineyard Chardonnay

The following two as a plated combination

### **Spanakotiropita**

Almond wood-flavored, oven-baked crispy phyllo pastry, filled with baby spinach, scallions, leeks and Greek sheep and goat milk cheeses

### **Keftethakia**

Herb-skewered succulent tiny lamb meatballs with zesty Kefalotiri cheese and Kalamansi yogurt

## SALATA

2008 Palazzio Pinot Noir

### **Horiatiki Salata**

Traditional *Greek salad* of local tomatoes, Epirus feta, Kalamata olives, red onion and cucumber, seasoned with oregano and red-wine vinaigrette

## KIRIA PIATA

2008 Sleepy Hollow Vineyard Pinot Noir

### **Fileto**

Mesquite-grilled, Stockyards of Chicago, 8 oz. prime and aged filet mignon, roasted zucchini tartlet in a wild mushroom jus

OR

### **Gemista**

Ratatouille-stuffed seasonal vegetables topped with a light Kasseri cheese, fresh basil and vegetable emulsion

## EPIDORPIO

2007 Thompson Vineyard Syrah

Warm, soft-center Valrhona chocolate cake, vanilla bean gelato and Bergamot chocolate glaze

Cost is \$150.00+ tax per person; gratuity included

Discounts Available for Platinum (20%), Gold (10%) and Silver (5%) Club Testarossa Members.

For reservations or more information, please visit [testarossa.com](http://testarossa.com) or contact our Events department at 408-354-6150 ext. 12.