

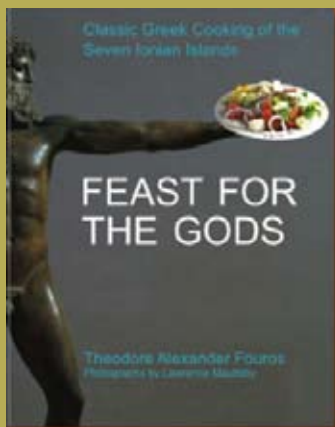
Join Us For a Special Event!

...a Sampling of Greek Food and Wine

presented by



Friday December 11, 2009
4pm to 7pm • No Charge



“Feast For The Gods”

WINE AND FOOD PAIRING

Taste seven delectable dishes prepared from the book by Chef Alexis Foulos and pair them with seven Greek wines.



About the Chef



Theodore Alexander Foulos (Alexis) was born on a small Greek island in the Ionian Sea. His knowledge of Greek cuisine began cooking with his mother, his aunts, and his grandmother. After graduating from the Naval Academy and serving in the Royal Greek Navy, he moved to Montreal to attend McGill University

In 1971, Alexis moved to New York where he worked for the renowned Seafare of the Aegean while attending graduate classes at Columbia University. He opened his first restaurant, Theodoros, in 1974 and a year later became involved with another Greek restaurant, Hydra. In 1979, he opened Tycoon where he hired a French chef who taught him French cuisine and Alexis taught the French chef how to cook Greek food.

Alexis takes a decidedly global approach to cooking but no matter how creative he becomes, his Greek roots shine through.

A peek into Alexis' kitchen is a look into a world of food and wine, laughter and music. Alexis has been likened to a French perfumier, often called “the nose” for his ability to balance herbs and spices in his very unique Alexis Greek cuisine.

DETAILS

WHERE: DIVINE WINES
6400-7 CAROLINA BEACH RD
IN MASONBORO COMMONS
WHEN: DEC. 11 2009
COST: NO CHARGE
TIME: 4-7PM



NEED MORE INFORMATION? CALL 910-791-1251
WWW.DIVINE-WINES.COM

LUKAS LIVAS FROM CHL INTERNATIONAL TRADING, WILL BE ON HAND TO TALK ABOUT THE FOOD PAIRINGS AND GREEK WINES.

COOK BOOKS WILL BE AVAILABLE FOR SALE AND ALEXIS WILL BE HAPPY TO AUTOGRAPH AND PERSONALIZE THEM

ALEXIS WILL BRING IN SEVEN DISHES PREPARED FROM THE COOKBOOK FOR SAMPLING ALONG WITH WINE PROVIDED BY DIVINE WINES, INC. AND CHL INTERNATIONAL TRADING