

Sonvino and Haz present dinner club

*This dinner will take place 50 feet from St Pauls at Haz Restaurant, an award winning restaurant serving mediterranean cuisine for 20 years in a modern setting and the perfect place to try out some new ideas. Head Chef, Hacı Akdoğan, will be serving five sensational dishes as we explore which wines work well with them.*

*To start, Hacı, will prepare traditional Anatolian entrees kisir, tabbouleh and hummus; all vegetable based tapas. The second dish hot meze plate will be a celebration of the middle east; falafel, borek and tzatziki.*

*Next, Hacı, will be preparing tavuk shish on a charcoal. The juicy chicken cubes are as light as a Turkish delight. The substitute will be Karisik Sebze as the veg option. Then, our forth plate grilled köfte - izgara is will be served. We have the veg musakka as the substitute.*

*Finally a dessert of your choice will be served.*

*Wines to be tasted:*

*2015 Gülor Rosé - Öküzgözü, Sangiovese*

*2015 Gülor -Sauvignon Blanc*

*2014 Kastro Tireli - Narince, Viognier*

*2014 Vinolus - Kalecik Karasi*

*2014 Gülor Sayeste- Öküzgözü*

*2013 Kastro Tireli Karkaia - Cabernet S, Cabernet Fr, Merlot, Petit Verdot*

*NB Wines for this event have been chosen by Serhat Narsap, (WSET certified). The wines will be available to order following the event.*