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The Lazy Foodie's Guide to Pairing Takeout and Wine

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Greek Evan Turner, sommelier at Helen Greek Food and Wine in Houston, wants to shatter the myth that gyros, grilled fish, and meat on sticks define Greece’s culinary soul. Likewise, the ubiquitous pine-tinged retsina isn’t the country’s only wine. For, say, a citrus and fennel salad beloved in Crete or feta-brined chicken, he reaches for the “decadent Malagousia from Gerovassiliou, a white bursting with aromas of peaches, tropical fruit, and white roses while the palate remains clean and dry.” Something more warming, like wintry lamb braised with tomatoes, cinnamon, clove, and allspice, should pave the way to the Limniona from Domaine Zafeirakis. With its “dark fruit and a hint of earth, it’s velvety with a long finish that lingers like the tingle of a passionate kiss.”