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**FOR IMMEDIATE RELEASE**

**Oct. 26, 2016**

**Limited Tickets Available for Kouzina 2016**

*Don't miss your chance to attend NHM's premier food and wine event*

**CHICAGO, IL** - Tickets to Kouzina 2016 -- the most anticipated Greek food and wine event of the year -- are selling fast.

Don't miss this once a year opportunity to explore the National Hellenic Museum and experience Greek food and wine at its very best.

The party runs from 6:30 p.m. to 10 p.m. on Nov. 3 at the National Hellenic Museum, 333 S. Halsted St.

Tickets are \$100 at <http://www.nationalhellenicmuseum.org> or by phone at 312-655-1234. The ticket prices will go up to \$125 on Saturday. A limited number of tickets will be available at the door.

"Many of our members and guests say Kouzina is their favorite event of the fall season," said Rena Lee, Director of Museum Experience. "The food and wine and camaraderie make for an amazing evening, whether you're coming straight from work or bringing friends and family for a night of celebration."

Start your evening on the first floor with Chicago's leading chefs, who will serve you generous portions of their delicious interpretations of Greek classics and then head over to the dessert lounge, where favorite pastry chefs will tempt you with their amazing sweets.

The wine and beer tasting lounge outside the exhibition galleries on the second floor has plenty of room for a Greek wine and beer tasting experience. Distributors will be offering choice premium wines produced in Greece today, including a new Greek beer import.

New to Kouzina this year are wine workshops on our third floor with Nicole Andersen, a sommelier with 17 year's experience. She will showcase the wines of Santorini, Paros, and Crete with photos of her wine excursions to Greece and interesting facts.

The rooftop will be open, weather permitting, so that Kouzina guests have the chance to experience Chicago's twinkling skyline. Sample hot apple pie toddies made with metaxa that warm both body and spirit.

The list of chefs includes:

Louie Alexakis of Avli Estiatorio

Jimmy Bannos of Heaven on Seven

Andres Barerra of City Winery

John Boudouvas of Mia Figlia

George Bournas of Psistaria Greek Taverna

George Engel of City Gate Grille

Mario Kalmpogias of Plateia Mediterranean Kitchen

Peter Kappos of Greek Islands

Peter Minaki of Kalofagas

Jorgina Pereira of Sinha Elegant Brazilian Cuisine

Devon Quinn of Eden and Paramount Events

Massimo Salatino of Francesca's

David Schneider of Taxim

Rick Spiros of The Bento Box

Sweet Connection, Le Café, Donna's Carrot Cake, and Pan Hellenic Pastry Shop will provide desserts.

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*Located in Chicago's Greektown, the sleek 40,000-square-foot National Hellenic Museum at 333. S. Halsted St. is both contemporary and timeless, connecting all generations—past, present and future—to the rich heritage of Greek history, culture, art and the Greek American experience. The National Hellenic Museum, previously known as the Hellenic Museum and Cultural Center, has been fulfilling this mission since 1983.*

For more information, visit <http://www.nationalhellenicmuseum.org> or call 312-655-1234.

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