



6TH PREMIER GASTRONOMY FESTIVAL

DEGUSTATION MENU

Mexican-Cycladic Fusion • 15 November 2017
Chefs ATHINAGORAS KOSTAKOS & ALEXIS ZOPAS

MEZE

Taramas preserved lemon

Hummus lemonato

Grilled aubergine salad with bell peppers

Spicy Feta cheese with walnuts and smoked paprika

*All served with spicy NAAN PITA PASSION FRUIT BURRATA
(with citrus dressing, fresh mint chili and sourdough bread)*

SCORPIO CHEVICHE

Catch of the day local seafood and fish with red onions,
chili, coriander, melon, fresh basil, tomatoes

BARBEQUED OCTOPUS

with wild oregano-infused Extra Virgin Olive Oil and vinegar
served with grilled slowly cooked onions and bell peppers

WOOD-FIRED CHILEAN SEA BASS

(with garlic, fish coriander, chili and corn purée, onion tempura and herbs)

LAMB CHOPS WITH HERB CRUST

grilled lamb chops with herb crust, chimichurri sauce
and grilled cauliflower with curried brown butter

YOGHURT PAVLOVA

Meringue, mixed berries, lime, Greek yoghurt and honey



PREMIER
Luxury Mountain Resort



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BIBENDUM

