



TERROIR CUISINE

**CULINARY TOUR AROUND GREECE
WITH CHEF SOTIRIS EVANGELOU
DEGUSTATION MENU**

01.12.2018

Salmon tartar, Santorini's eggplant chutney and citrus jelly
Apla White 2017

**Chickpeas cream from Sifnos with cod fish,
shrimps and farmer's sausages**
Oenops Vidiano 2017

**Homemade ravioli, potato cream with egg, truffle,
mushrooms and graviera cheese from Syros**
Apla Rose 2017

**Baby lamb in clay pot with zucchinis, roast cherry tomatoes,
sweet garlic cream and wild oregano authentic gravy**
Apla Red 2016 Or Oenops Xinomavro 2016

**Slow-cooked beef tail, sour trahana cream
with smoked feta cheese**
Oenops Limniona 2017

**Mouse, crumble and leaves of white and black chocolate
with chestnuts, cherry and orange**
Estate's in house prepared sour-cherry liqueur