



DEGUSTATION DINNER

GEMS OF THE MEDITERRANEAN
SATURDAY NOVEMBER 14 2020

Gibraltar stuffed courgettes with chickpea calentita and white wine clam flambé

Divine Mount Athos seared tuna with puffed wild rice, garlic skordalia and crispy seaweed

Croatian sunka sa porilukom I kestenum (ham with leek and chestnuts) and crispy speck

Strawberry and lime sgroppino

*French deboned and stuffed confit duck leg with puy lentils, spring stew boulangère
carrots and jus*

*Egyptian zabedee el mishmish (cottage cheese and peach pudding) with toasted almonds
and crushed pistachios*

*Bosnian ruske kape (Russian hat) layered chocolate and custard cake with raspberry
coulis and candied cranberries*