



GREEK CHEFS ABROAD
culinary series 2021

presents

Yiannis Kioroglou

10th September 2021

*I am inspired by warm Greek
hospitality (Philoxenia) and the
wonder of delicious ingredients
found across the Mediterranean.*

*This is what I call
Meditegrecean cuisine.*

I wish you a wonderful evening!

Yiannis

MENU

Pissaladière
Ancoïade 2021
Cornbread
crème fraîche / chives / caviar

Domaine Kechris, The Tear of the Pine
RETSINA

Fleurs de Côte d'Azur
zucchini blossoms / tomato sauce

Domaine Porto Carras
MALAGOUSIA

T "Art"ichaut
artichoke / foie gras / truffle / metsovone ice cream

Estate Hatzimichalis Kriovrisi Vineyard
SAUVIGNON BLANC

Rose "marino"
yellowtail fish / daikon / beetroot

Domaine Gerovassiliou
SAUVIGNON BLANC FUMÉ

Langoustine in the forest
raspberry / rosemary sauce

La Tour Melas Idylle Rosé
SYRAH, GRENACHE ROUGE, AGIORGITIKO

Seabass spanakorizo
spanakorizo (spinach & rice) sauce / rice chips

Lykos Winery Evia
ASSYRTIKO

Black Iberico
black trumpets / porto sauce

Pavlidis Estate Emphasis
SYRAH

Citron Amalfi

Revani
orange / pineapple sorbet / coriander / Szechuan pepper

Joseph Drouhin Chablis
CHARDONNAY

Mignardises
Espresso Martini