

PA
RÖ x SEIRADI BY P | F | C
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Symphony of Flavors

A five-course degustation by Culinary Director Yiannis Kioroglou
celebrating Parian flavors, land and winemaking traditions

Amuse Bouche

Potato Terrine / Wild mushroom cream, truffle
Seiradi White, PFC, PDO Paros (Monemvassia)

Starters

Mixed Greens & Charcoal-Grilled Vegetables / Tsalafooti cheese
Cuvée Topos White, PFC, PDO Paros (Monemvassia)

Charcoal-Grilled Squid & Mussels
Seiradi Vin Mousseux Rosé Extra Brut, PFC (Monemvassia, Mandilaria)

Main Courses

Fricassée / Olive gel, avgolemono
Seiradi Rosé, PFC, PGI Cyclades (Monemvassia, Mandilaria)
or

Sea Bass Fillet / Celeriac, vine leaf sauce
Seiradi Red, PFC, PGI Cyclades (Mandilaria)

Dessert

Baked Alaska / Strawberry, vanilla
PFC Pet Nat White, PFC (Monemvassia)

EUR 145 per person with wine pairing