



## COOKING LESSONS

Cook along with the Head Chef and dine at the privacy of the events pergola by the pool.

### MEAT MENU

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#### **GREEK SALAD**

with tomato, cucumber, onion, green pepper, feta cheese, olives, sea fennel and croutons

#### **SEA BREAM TARTAR**

with cucumber, onion, olive oil and lemon

#### **DRY AGED STEAK**

with parsley chimichurri sauce and sauted savoy cabbage

### CHICKEN MENU

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#### **GREEK SALAD**

with tomato, cucumber, onion, green pepper, feta cheese, olives, sea fennel and croutons

#### **SEA BREAM TARTAR**

with cucumber, onion, olive oil and lemon

#### **CHICKEN FILET**

with prosciutto powder, avocado potato salad and chicken gravy