

# THE GREEK TABLE EXPERIENCE

with *Diane Kochilas*



## About Diane Kochilas

Diane Kochilas is one of the world's foremost experts on Greek and Mediterranean cuisine with more than 18 cook books as well as the host, creator and co-producer of My Greek Table, the award-winning travel-cooking shows about Greece that airs nationally on US television.

Diane runs the Glorious Greek Kitchen at Ikaria Cooking School. Diane has curated our Greek dining experience to highlight the best of the region's authentic flavors.

*This menu is a celebration of Greece through the senses.*

The Greek way to enjoy great food



**CELESTYAL  
CRUISES**

Experience life.  
Experience the journey

# Greek soul on a plate

## HOMEMADE BREAD SELECTION

Corn, Country Sourdough, Country Loaf with Multi Seeds, Baguette and Multi Grain Dark Rye  
Accompanied by Butter Seasoned with Sea Salt of Ikaria Island

## HOMEMADE DIPS

Accompanied by Homemade Pita and Simit

**Syros Maintanosalata** (vg, gf),  
Parsley Pesto, Capers and Herbs

**Roasted Tomato Kopanisti** (v, gf),  
Roasted tomatoes, Herbs, Greek Goat's cheese


**Smoked Eggplant Caviar** (vg, gf),  
Flavored with Tahini, Walnuts and Petimezi

*Simple ingredients brought  
to life - connect with nature*

## FIRST COURSE

**Cretan Octopus Carpaccio** (v, gf)

Crisped Fennel and Splashed with Orange-Ouzo Vinaigrette

 Wine: Ktima Pavlidis, Thema, Assyrtiko, Sauvignon Blanc

## SECOND COURSE

**Aegean Fisherman's** (v)


Saffron Avgolemono

*Be charmed by rustic flavors*

## THIRD COURSE

**Escallop of Aegean Lobster, Saffron Jeweled Pilafi**

Ouzo-Scented Golden Rice, Flavored with Pistachios, Almonds and Peas  
Kalamata Olive Mayonnaise with Greek Yogurt

 Wine: Ktima Pavlidis, Thema, Assyrtiko, Sauvignon Blanc

## INTERMEZZO

**Pappardelle of Zucchini, Marinated Tomatoes and Mint** (vg, gf)

Toasted Pine Nuts

## FOURTH COURSE

**Kalogeros Terrine**

Sliced Beef Loin, Aubergine, Sheep's Milk Cheese and Tomatoes  
Naxos Oven Fried Potatoes / Greek Oregano

 Wine: Mega Spileo, Mavrodafne, Mavro Kalavritino

*A celebration,  
our way*

## FIFTH COURSE

**Arugula, Red Onion, Baked Olives, Grilled Manouri and Pasteli Crumble** (v, gf)

Tossed with Greek Virgin Olive Oil and Aged Balsamic

## SIXTH COURSE

**Selection of Greek Village Cheese Platter**

Carob Bread Stick

or

**Floating Greek Island in a Wine-Dark Sea**

Rose Geranium-infused Fruit Soup & Meringues

 Wine: Cavino, Mavrodafne, Patras Reserve Red (50cl)

**Greek Digestive with Spoon Sweet Glyco**

*Indulge and delight*

 = Wine pairing

(vg) vegan, (gf) gluten free, (v) vegetarian