

men on board

^{S/Y} Baracuda Valletta



Day 1

Lunch

Starter: Broccoli Salad with radicchio , basil and pistachios

Main: Seabass fillet with cauliflower-truffle puree ,fennel and king oyster mushrooms

Dessert: Saffron Panna cotta with strawberry coulis

Dinner

Starter: Shrimp Tartar with tomato-chili dressing

Main: Charred Octopus with fava from Santorini, crispy onions, pickled crinthmum and parsley oil

Dessert: Almond Shortbread with macerated strawberries and Chantilly cream

Day 2

Lunch

Starter: Kale Salad with mint dressing, candied walnuts and cranberries

Main: Red Mullet with asparagus puree ,saffron aioli and gin flavored sauce

Dessert: Greek orange pie with bittersweet chocolate cremeux and swiss meringue

Dinner

Starter: Egg at 63° with wild mushrooms ,smoked eel and yeast emulsion

Main: Duck with roasted carrots and chamomile sauce

Dessert: "Tiramisu" with mascarpone foam ,coffee gel , chocolate sponge



Day 3

Lunch

Starter: Soy marinated anchovies with cucumber and peppers

Main: Shrimp orzo with basil and lime

Dessert: Sweet pear and lime soup

Dinner

Starter: Beef Tartare with beets

Main: Crusted rack of Lamb with smoked eggplant puree and yogurt sauce

Dessert: Banoffee with candied sweet and salty peanuts



Day 4

Lunch

Starter: Mixed greens salad with pomegranate ,San Michali Cheese from Syros ,sesame ,sherry vinegar

Main: Agnolotti filled with braised oxtail with Graviera cheese foam from Naxos

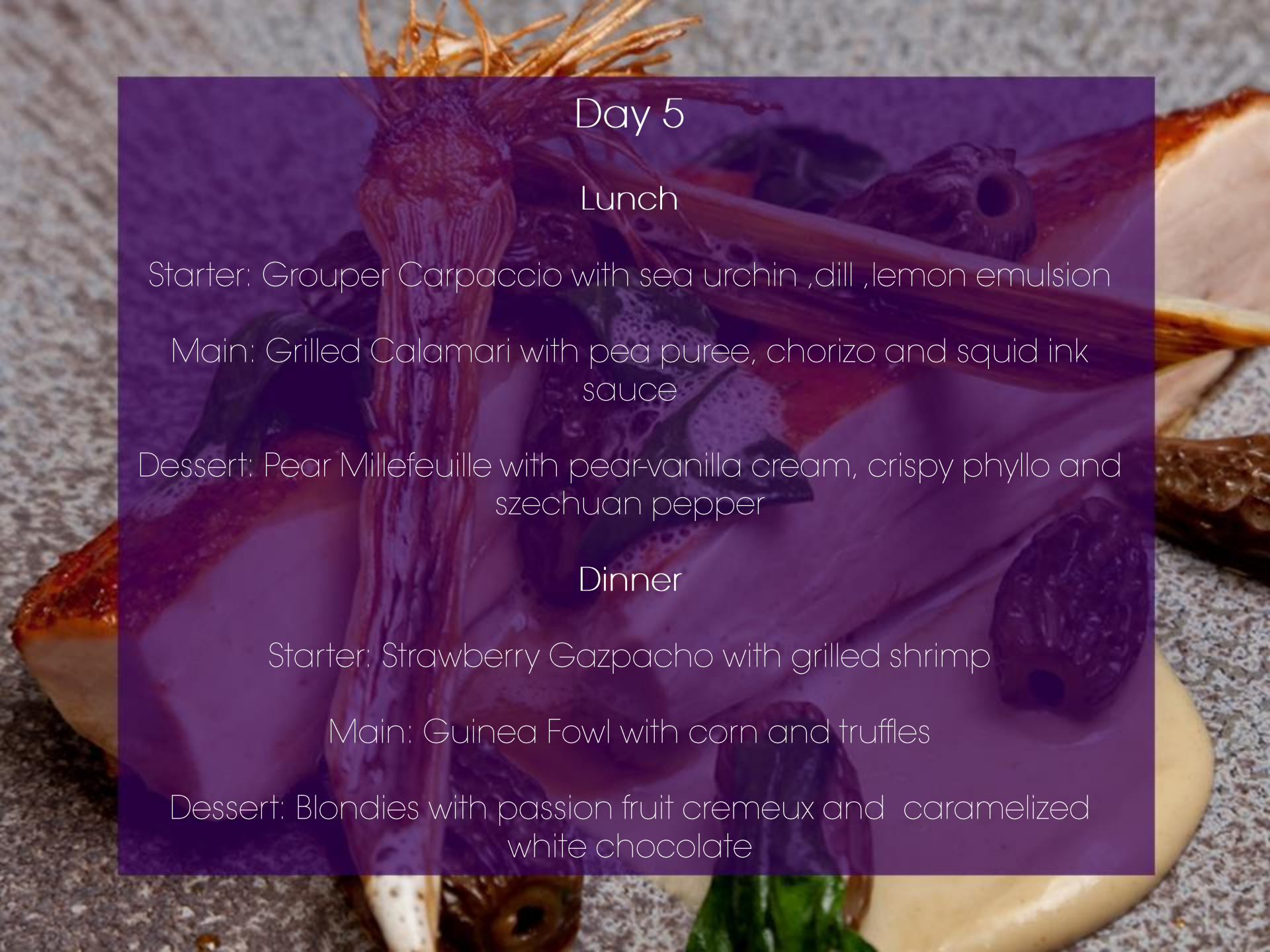
Dessert: Profiteroles with dark chocolate sauce

Dinner

Starter: Marinated Zucchini with ponzu dressing with mint and bottarga

Main: Cod cooked sous vide with celery root puree, sautéed lettuce and truffle sauce

Dessert: White chocolate and lavender mousse with honeycomb



Day 5

Lunch

Starter: Grouper Carpaccio with sea urchin ,dill ,lemon emulsion

Main: Grilled Calamari with pea puree, chorizo and squid ink sauce

Dessert: Pear Millefeuille with pear-vanilla cream, crispy phyllo and szechuan pepper

Dinner

Starter: Strawberry Gazpacho with grilled shrimp

Main: Guinea Fowl with corn and truffles

Dessert: Blondies with passion fruit cremeux and caramelized white chocolate



Day 6

Lunch

Starter: Beet Salad with hazelnut cream and brown butter solids

Main: Risotto with sea urchin and nori seaweed

Dessert: Pineapple carpaccio with spices syrup, apricot sorbet, sage crumble

Dinner

Starter: Spinach Salad with feta cream and crispy phyllo

Main: Grouper Fillet with Topinambur puree, hazelnuts and wild rocket emulsion

Dessert: Chocolate ganache with meringues and fresh berries



Day 7

Lunch

Starter: Greek Salad with cherry tomatoes, caper blossoms and fresh local cheese

Main: Lobster with risotto style fregola pasta, oven roasted tomatoes and ouzo

Dessert: Warm Tart Tatin with vanilla gelato

Dinner

Starter: Chicken liver parfait with toasted almonds, asparagus and grapes

Main: Beef Striploin with white bean puree ,marjoram oil and black garlic

Dessert: Greek Galaktobourekio with caramelized phyllo ,vanilla custard and orange gel

*Bon
Appétit*

