

Special Guests - June 19th to 28th



### 10Fest Baker Chef

**Chef Mitch Stamm (US)**  
Johnson & Wales University,  
Providence



### 10Fest Barman

**João Couto (PT)**  
EFTH/ Restaurante Anfiteatro Lounge,  
Ponta Delgada

#### Organization



Governo dos Açores

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# 10FEST AZORES'14

10 DAYS • 10 CHEFS

ESCOLA DE FORMAÇÃO TURÍSTICA E HOTELEIRA



## Chefs EFTH & Açores<sup>(PT)</sup>

### Pedro Oliveira & Sandro Meireles

Alda Correia  
Graziela Ferreira  
Carla Lima  
Roberto Cabral

António Agripino  
Ana Dutra  
Joel Vieira  
Joana Silva

June 21th

#### Wine Partners



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**Chefs EFTH & Açores<sup>(PT)</sup>**  
21 de junho

### *Black on white!*

*A menu paired with white wines flavored by lava rocks...*

#### **The pork and the duck on a tour with the king and the czar**

Black pudding with caramelized pineapple and foie gras

*Czar Licoroso Meio Doce 2008 - DOP Pico*

#### **Azorean tuna...what else?!**

Braised tuna, polenta, red cabbage, pickled onion and glazed celery

*Terras de Lava White 2013 - IGP Açores*

#### **A toast to the Azorean sea!**

Urchins, largescaled scorpionfish and barnacles

*Insula Private Selection Arinto dos Açores 2013 - IGP Açores*

#### **Fish with Verdelho duo...**

Bluemouth rockfish, safflower and seafood jus

*Curral Atlantis Verdelho 2013 - Vinho Regional Açores*

*Magma Verdelho 2012 - DO Biscoitos*



**Chefs EFTH & Açores<sup>(PT)</sup>**  
June 21st

### **A snack!**

Roasted meat and jus with “sertã” bread and local red pepper chips

*Terrantez do Pico 2013 - Vinho Regional Açores*

#### **Silver banana and 3 years cure S. Jorge cheese**

*Curral Atlantis Verdelho/ Arinto dos Açores Doce 2005 - DOP Pico*

#### **The “galego” and the devil!**

Local yuzu lemon crème brûlée, indian fig sorbet and white chocolate “pumice”

*Curral Atlantis Verdelho/ Arinto dos Açores Doce 2005 - DOP Pico*

#### **Fajã dos Vimes (S. Jorge Island) coffee, a sip and tobacco...**

#### **A 12 years old and a cigar...**

*Lajido Seco 2002 - DOP Pico*

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