

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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10 DAYS · 10 CHEFS

ESCOLA DE FORMAÇÃO TURÍSTICA E HOTELEIRA



Kevin Duffy (US)
 Johnson & Whales University, Providence

June 24th

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Chef Kevin Duffy^(US)
24 de junho

Tártaro de tomate com gema escalfada, óleo de cebolinho e alface frisada
Quinta da Pedra Escrita Branco 2010 - Regional Duriense

Funcho assado com bisque de mexilhão
Castello d'Alba Reserva Branco 2010 - Douro DOC

Goraz em crosta pecan
farro com cogumelos selvagens e ragout de fava e ervilha fresca
Castello d'Alba Reserva Branco 2010 - Douro DOC

Gnocchi de batata-doce com pato confitado e alho francês ao vapor
Castello d'Alba Reserva Tinto 2011 - Douro DOC

Duo de barriga de porco
com puré de batata, cenouras baby e beterraba
Castello d'Alba Limited Edition Tinto 2011 - Douro DOC

Monton cake de chocolate e figo com panna cotta de chá dos Açores,
compota de ananás e ruibarbo e sorbet de ananás
Castello d'Alba Porto Vintage



Chef Kevin Duffy^(US)
June 24th

Tomato tartar with a soft poached egg yolk, chive oil and frizee lettuce
Quinta da Pedra Escrita White 2010 - Regional Duriense

Roasted fennel and mussel bisque
Castello d'Alba Reserve White 2010 - Douro DOC

Pecan crusted blackspot seabream,
farro, with a wild mushroom, fava bean and fresh pea ragout
Castello d'Alba Reserve White 2010 - Douro DOC

Sweet potato gnocchi with duck confit and braised leeks
Castello d'Alba Reserve Red 2011 - Douro DOC

Pork "two ways" braised pork belly and sous vide tenderloin
with potato puree, baby carrots and beet
Castello d'Alba Limited Edition Red 2011 - Douro DOC

Chocolate and fig molten cake with Azorean tea infused panna cotta,
pineapple and rhubarb compote and pineapple sorbet
Castello d'Alba Porto Vintage



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#10festazores #visitazores



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