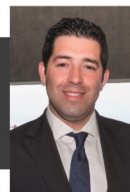


Special Guests - June 19th to 28th



10Fest Baker Chef
 Chef Mitch Stamm (US)
 Johnson & Wales University,
 Providence



10Fest Barman
 João Couto (PT)
 EFTH/ Restaurante Anfiteatro Lounge,
 Ponta Delgada

Organization



Support



Governo dos Açores

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10 DAYS • 10 CHEFS
 ESCOLA DE FORMAÇÃO TURÍSTICA E HOTELEIRA



Paulo Matos^(PT)
 Aquapura Douro Hotel, Lamego

June 23rd

Wine Partners



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Chef Paulo Matos (PT)
23 de junho

Magnum de foie gras, o ananás e a amêndoa
Quinta de S. Francisco Licoroso Seco - Estremadura

O atum, a ervilha e a trufa
Sanguinhal Chardonnay/ Arinto 2012 - Vinho Regional Lisboa

A veja, a horta e o maracujá
Casabel Rosé 2012 - Vinho Regional Lisboa

O Porto Tónico e a manteiga de cacau

A vitela, a batata assada e os cogumelos
Quinta de S. Francisco Tinto 2010 - Óbidos DOC

O queijo e a fruta
Quinta das Cerejeiras Reserva Tinto 2008 - Óbidos DOC

O chocolate, a avelã e os frutos vermelhos
Quinta de S. Francisco Licoroso Doce - Estremadura



Chef Paulo Matos (PT)
June 23rd

Foie gras Magnum, the pineapple and the almond
Quinta de S. Francisco Licoroso Dry- Estremadura

The tuna, the pea and the truffle
Sanguinhal Chardonnay/ Arinto 2012 - Vinho Regional Lisboa

The parrotfish, the garden and the passion fruit
Casabel Rosé 2012 - Vinho Regional Lisboa

The Porto Tonic and the cocoa butter

The veal, the roasted potato and the mushrooms
Quinta de S. Francisco Red 2010 - Óbidos DOC

The cheese and the fruit
Quinta das Cerejeiras Reserve Red 2008 - Óbidos DOC

The chocolate, the hazelnut and the red fruits
Quinta de S. Francisco Licoroso Sweet - Estremadura



#efth_anfiteatro #tasteazores
#10festazores #visitazores



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