

# GASTRONOMIC EXPERIENCE - LUNCH OR DINNER

*Occasionally – but only very occasionally in the modern social media age – there exists a gourmet jewel as yet undiscovered. Whisper it quietly, but in the back stone streets of Jelsa, up an unfashionable alley, there exists a small winery and restaurant, whose production is small, its stone tables uneven, and guests able to pick fresh lemons from the trees groaning with fruit directly above them.*



**TEO HULJIC** is no ordinary winemaker or chef. Passionate about his native Hvar and its rich indigenous varieties, he produces an excellent range of wines from predominantly Hvar varieties, going further than any other winemaker in experimentation and preservation. Nowhere else in the world can you taste a delicious 100 percent white Mekuja (just 350 bottles produced). He is also the first to plant Chardonnay on Hvar, convinced an oak-aged cuvee with Prc and Posip will be a winner. In addition to making wine, Teo cooks, and cooks well. An experienced chef from one of Zagreb's finest restaurants, the slow food Huljic experience is a unique and authentic journey into the gourmet Mediterranean as It Once Was.



# FOOD & WINE PAIRED LUNCH/DINNER

This is a food and wine pairing off the charts, and the location for your exquisite Hvar experience is almost as magical as the food itself. At the back of Huljic's home is a courtyard with two distinctive features. Above two majestic lemon trees, whose annual yield is half a ton, and whose fruit you can pluck from the tree, and some stunning (and a little uneven) stone dining tables, paying tribute to the island's stone traditions.

A perfect setting then for an authentic, indigenous experience, and the food and wine pairing will not disappoint. All food is prepared by Huljic himself, washed down with his own wine production, a molecular dining experience bringing out the very best taste in the most local ingredients.

## WHAT'S INCLUDED:

Pick up, the program as described, transfer to our Jelsa restaurant, one of the 4 course menus paired with glass of wine for each course. Water also included.

## FISH SAMPLE MENU

Mussels baked with home made salsa and cheese from the island of Brac. - paired with Mekuja (authentic and almost extinct grape variety from Hvar Island)

Seafood mousse in white wine and olive oil - Kap sunca (blend of bogdanuša & parč)

Adriatic wild fish in saffron sauce - Parč (traditional and authentic Hvar grape variety)

Local dessert - prošek sweet desert wine

## MEAT SAMPLE MENU

Meat Carpaccio - Merlot Huljic

Veal steak in a sauce of prosciutto and sage from Hvar on a bed of bread and leek - blend of Cabernet & Merlot Huljić

Burger island of Hvar and Brac (chopped boar from island Hvar and minced lamb from Brač island) on rocket salad with goat cheese au gratin - paired with Mali Plavac southern slopes Medvid bad

Local dessert - prošek sweet desert wine

## WHAT'S EXTRA:

Gratuities to guides and items and other articles out of the specified menu purchased for personal use..

<p><b>PRICE PER PERSON / 1 - 4 people</b></p> <p><b>195 EUR</b></p>	<p><b>PRICE PER PERSON / 5 - 12 people</b></p> <p><b>195 EUR</b></p>
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