



CHEFS' STORIES
A FOUR HANDS EVENT

August 8th, 7:30pm

Bernard *Korak* & Robert *Račić*
KORAK PJERIN

FIVE COURSE DINNER

AMUSE BOUCHE

Tuna tartare, daikon, watermelon
Wagyu beef, potato tartlet, jalapeño mayonnaise, black truffle

KORAK, BRUT NATURE

AMBERJACK

Dry-aged amberjack, almond and garlic sauce, peach gel, chive oil

KORAK, RIESLING

SUMMER GARDEN

Summer vegetables in different textures, clams and
butter sauce with pike perch bottarga

KORAK, SAUVIGNON BLANC, KAMENICE

ESCARGOT

Ragu of snails and young goat, oyster mushrooms,
pistachios and tarragon, wild vine leaves

KORAK, RIESLING/SAUVIGNON

TURBOT

Turbot fillet, stuffed morels, parsnip purée, sparkling wine foam

KORAK, CHARDONNAY, SUR LIE

LAMB

Stuffed roasted peppers, aubergine, almonds and salted lemons

KORAK, PINOT NOIR, STARI TRSI

PRE-DESSERT

APRICOT

Goat milk ricotta, apricot in different textures, apricot pits,
apricot blossom syrup

APRICOT BLOODY MARY

PETIT FOURS

Tasting menu 175 €
Wine pairing 75 €



VILLA DUBROVNIK
DUBROVNIK