

# skopelos

at new world

JUNE 2016

## SKOPELOS PRESENTS JUNE WITH JOHN RIPLEY

Join us through the month of **June** as Skopelos presents celebrated pianist [John Ripley](#)!

With a baby grand arranged along the windows of our Barcelona room, guests of Skopelos will dine amidst the elegant and soulful sounds of the much celebrated pianist every **Wednesday and Thursday** night from **6pm-9pm** and **Fridays** from **7pm-10pm**. His music will be heard whether you are dining in our adjacent bar, at a table next to the piano, or with his music flowed into the Pensacola Room, French Room, and Skopelos Garden.



John Ripley has performed and recorded throughout North America with music industry icons such as producer Tom Dowd, Rolling Stones guitarist Mick Taylor, Muscle Shoals producer Jimmy Johnson, Jeff "Skunk" Baxter, Rita Coolidge, Tito Puente, and others.

For more information on John Ripley, please visit his [website](#).

To reserve your table, please call (850) 432-6565 or reserve [online](#)!

## BEST OF THE BAY 2016

You've shown us so much love in returning to Pensacola...now we hope you love us enough to take home one of the coveted [Best of the Bay Awards](#)! Voting is open through June 5th and we need your help to be voted "Best of the Bay".

**This is how you can help:**

Visit [this link](#) to the Pensacola News Journal and write-in "Skopelos at New World" for the following categories:

- Best Brunch
- Best Chef (Gus Silivos)



- Best Downtown Restaurant
- Best New Restaurant

If you've already voted, you can still click on the link and write us in!! On behalf of our hard working staff, we appreciate your support!

## THE MEAT OF THE MATTER

*"If you're a meat eater, there are few meals as phenomenal as well-raised, well-marbled steak. That is, until you've had well-raised, well-marbled, dry-aged steak." - [Men's Health](#)*

With a self-described menu of "coastal cuisine with a Mediterranean flair," it might come as a surprise that one of the most succulent dishes on the Skopelos menu comes not by sea, but by land.

Meet our Certified Angus, 35 day, dry aged, bone-in ribeye. Not a steak that one can pick up at their local grocery store, nor easy to find in any city's restaurant map, the process of dry aging a steak creates an incomparable tenderness and uniquely enhanced flavor to the beloved ribeye.



Pre-cooked, dry aged ribeye,  
(photo courtesy of Forbes)

So what does it take to create this echelon of beef?

Dry aging works by introducing the beef to a specifically controlled environment, one with very precise temperature and humidity levels. "Dry aging does for red meat what cave aging does for cheese or cellaring for Bordeaux - improves the taste greatly with time," explains author Larry Olmstead. There are myriad chemical reactions that happen while dry aging, but at the simplest, a lot of the water in the beef evaporates yet the remaining meat still has all of the original flavor, which is then more concentrated in every bite."



Our Certified Angus, 35 Day, Dry Aged, Bone In Ribeye, with Fresh Rock Lobster Tail Finish  
(normally served on large plate)

"At the same time, the connective tissues begin to break down, making the beef more tender, but again, without any loss of flavor," continues Olmstead. "Usually when people prize tenderness they have to get it by moving to less flavorful but more tender cuts, like filet mignon. Dry aging eliminates all compromise: you get to choose the inherently most flavorful steaks, which are always those on the bone, like rib eyes and porterhouse/T-bones, plus you get even more flavor and more tenderness. Dry aging is a win win."

Says our own Chef Gus Silivos,

"Out of all of the steaks I have cooked and served over the years, none have garnered more rave reviews than a dry age steak. By far a rib eye is my favorite steak, and when you leave it on the bone and dry age it... It doesn't get any better!"

Something that might make a lot of dads smile on Father's Day!



## THOUGHTS FROM THE LOCAL WINE GEEK

*Skopelos at New World is proud to have Greg Wescoat, Pensacola's only certified Sommelier, as our General Manager. This is his monthly column, sharing wisdom and tidbits to keep you in-the-know.*



Did you know that approximately 92% of all wine purchased in the U.S. is consumed within 48 hours of purchase? Pretty amazing when you think about it. We buy wines for meals, special occasions, and every day sit on the back porch and watch the sunset kind of events.

So here comes the question! Why do people buy wine cabinets? We have one here at Skopelos that holds over 400 bottles, kept at the cellar temperature of 62 degrees. I talk to many who say that they have a cabinet at home as well. But are they full or just a conversation piece with some bottles?

Don't get me wrong! Cabinets are great, especially when keeping wines for an extended period of time. It does help them to age gracefully. But if you don't have one, how should you store your wines? Best practice is to find the coolest and darkest place. What about drinking wines at "cellar" temperature? For reds I put the bottle in the refrigerator about ½ hour before drinking. For whites I'll remove them from the refrigerator about 20 minutes before drinking. This practice helps to showcase the wines at their best!

*"Sometimes when I reflect back on all the wine I drink, I feel shame! Then I look into the glass and think about the workers in the vineyards and all of their hopes and dreams. If I didn't drink this wine, they might be out of work, and their dreams would be shattered. Then I say to myself, 'It is better that I drink this wine and let their dreams come true than be selfish and worry about my liver.'"*

*-Jack Handey*



## JACKSONIAN GUARD COLORS CEREMONY

Downtown Pensacola has a new tradition to look forward to! Beginning June 4th, there will be a historically accurate reenactment of Spain turning Florida over to the US. This reenactment will take place every Saturday through August 20th (plus Labor Day weekend.) This is the beginning of a wonderful tradition and gives history minded folks another reason to visit Downtown.

Signature Cocktail and Toast:

Following the Colors Ceremony each Saturday evening, it would become tradition to go inside a bar and raise your glass and toast, celebrating American ownership of Florida. As the Sazerac is New Orleans's cocktail, and the Manhattan in NYC, the 23 Star Salute would be Pensacola's cocktail. This city-wide drink was created by Skopelos own Mike Riccio, and -- in staying true to history -- is only fitting that it be part whiskey, as Andrew Jackson made, sold rye whiskey, and drank it at social gatherings. We hope you'll make this a part of your Saturday tradition!

**Toast:** "To Old Glory, may she continue to wave, always"

## 23 Star Salute

### Ingredients:

1 ½ oz. Whiskey (Bulleit 95 Rye Frontier Whiskey)  
1 oz Brandy (Busnel Calvados Pays D'Auge)  
½ oz. Triple Sec (Cointreau)  
2 dashes Orange Bitters Liqueur (Angostura)  
Muddled Orange slice, Cherry, ½ oz. East Honey, ½  
Lime Juice, ½ oz. Simple Syrup



Find out more on the Jacksonian Color Guard on [Facebook!](#)

## FATHER'S DAY IS RIGHT AROUND THE CORNER!

We are now accepting reservations for  
Father's Day Brunch and Dinner.



**FOR RESERVATIONS  
CALL  
(850) 432-6565**

## STAY CURRENT

*Can't wait to see photos of  
our newest creations?*



*Want to learn about the "behind the  
scenes" at Skopelos?*

## THANK YOU

To the following groups who  
meet weekly or monthly at  
Skopelos at New World:

*Red Hatters, Lions Club, Five Flags  
Rotary, Downtown Rotary, Tiger Bay,  
Republican Women*

To the events held at Skopelos  
at New World in May:

*Lean In; Visit Pensacola's National  
Tourism Awards; Combined Rotary -  
Military Appreciation; NETSAFA  
Retirement Lunch; Saltmarsh  
Luncheon; Retired Officer's Lunch;  
Mystic Maids' Baller Ball; Buck Lee  
Fundraiser; Jim Allen Graduation;  
Global Learning; Maids of Myth*

And to our May wedding  
couples:

*Sarah & Keeling; Krystal & Michael;*



Skopelos at New World

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Meet Nancy Nestor. Actually, chances are you have! Nancy has been a part of 600 S. Palafox since its rebuild from Hurricane Ivan, the opening of 600SOUTH, and now the marriage of Skopelos at New World. Get to know a little about her, and you'll see why she's the heart of our Pensacola events:

1. Nancy grew up in Indiana, where she designed & developed a family-owned business, managing 3 sports bars and 2 restaurants. No small feat in handling one, but 5? She's a business mons... [See More](#)



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*Jeff & Joy Post; Tabitha & Joseph*

Thank you for making Skopelos  
at New World your place for  
special events!