

skopelos

at new world

JULY 2016

THE JULY \$25 WEEKLY PRIX FIXE

Through the month of July we are excited to add a new weekly feature to our menu: a 3-course dinner for \$25.

Including an appetizer, choice of entree and a dessert, our Culinary Team will introduce a new \$25 Prix Fixe menu each week this month.

For our introductory week, the Prix Fixe menu includes an appetizer of Blackened Lionfish over Braised Pork Belly, drizzed with a BBQ glaze; a choice entree of Shrimp Scampi served over Quinoa, with Freshly Fried Brussel Sprouts OR Seared Pork Medallions, with Oven Roasted Potatoes and Grilled Asparagus. Served with House-made Pineapple Relish; a finishing dessert of White Chocolate Bread Pudding with Cherry Jubilee.



(L-R) Blackened Lionfish, Seared Pork Medallions, Shrimp Scampi, White

BON APPETIT!

For a sneak peak, each new weekly Prix Fixe will be profiled on our [Facebook](#) page

BEST OF THE COAST AWARDS

It's time for InWeekly's Best of the Coast Awards! If Skopelos is one of your favorite restaurants in town, we would love your help with votes in these categories:

Best Restaurant - Downtown Pensacola
Best Chef (Gus Silivos)
Best Brunch
Best New Restaurant
Best Seafood Restaurant



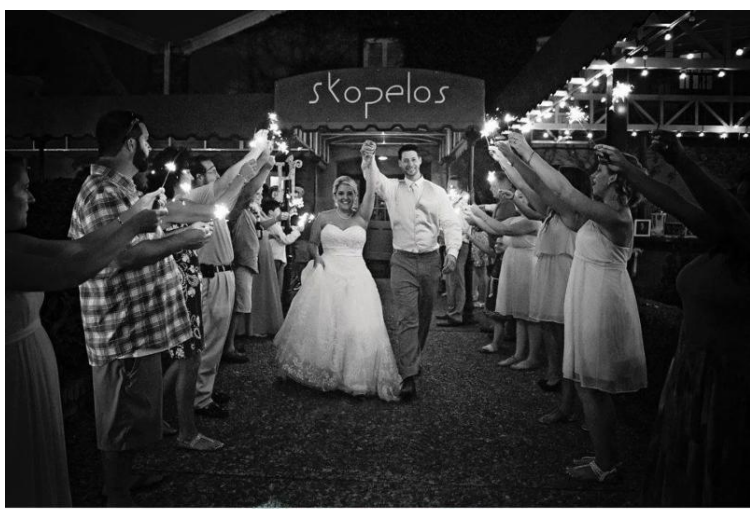
And/or wherever you think Skopelos is the best! Your vote means A LOT to us!!!

[Please CLICK HERE to vote](#)

WEDDINGS AT SKOPELOS

Hosting weddings and receptions has been a Skopelos tradition for decades, and our place in that important day has continued at our new home in downtown Pensacola.

Amidst flowers and a flowing waterfall, our courtyard, affectionately known as Skopelos Garden, is a majestic place for a bride and groom to walk down the aisle. With surrounding greenery and a water backdrop mere steps away, photographers have found that Skopelos at New World sets up a scene for photos that the newlyweds will remember forever.



jesaca wilson photography

Guests can walk down the pathway to our Grand Ballroom for the wedding reception, where decorations and a welcoming open space help set the table for a meal to remember. Executive Chef Gus Silivos and his culinary team work with



precision and passion to present both Skopelos signature dishes as well as plates, sides, and buffets that are equally delicious and memorable.

Once the wedding party and guests are ready to call it a night, New World Inn is on-site to easily slip into a peaceful slumber in one of our 15 boutique hotel rooms.

For more information on hosting a wedding at Skopelos at New World, email events@skopelosatnewworld.com or call (850) 434.7736.

jesaca wilson photography



Elegant New Bridal Suite at New World Inn

VIP PENSACOLA

Skopelos at New World is featured in the July issue of *VIP PENSACOLA*!

Executive Chef Gus Silivos offered a **specialty recipe** for readers of the magazine, and we are happy to share it with you Newsletter readers for a little taste of Skopelos at home.

SEARED GROUPER JACK DANIELS

Ingredients:

- 6-8 oz Grouper filet
- 1 tbsp. Blackening seasoning
- 1 tbsp. Olive oil
- 1 tbsp. Jack Daniels whiskey
- 1 tsp. Chopped shallots
- 3 oz. Orange juice
- 1 tbsp. Butter
- Chopped parsley for garnish

Directions:

Season grouper with blackening spices, then place the filet skin side-up in a heated saute pan with olive oil. Cook 3-5 minutes over medium heat, then flip grouper to cook for another 3-5 minutes on the other side. Remove the fish from the pan and add shallots to the cooking juices to soften. Remove the pan from the heat before adding Jack Daniels, then turn up to high heat to ignite and burn off the alcohol. Add orange juice and butter and simmer together to reduce the liquids to a thick, sauce-like consistency. Serve over grouper and garnish with parsley.



Glimpse at the 2 page feature



July issue of VIP PENSACOLA

INSTAGRAM

Skopelos at New World has joined the world of INSTAGRAM! For the freshest pictures of #food and #scene, follow us along in our journey!
[@skopelosatnewworld](https://www.instagram.com/skopelosatnewworld)



WINE & DINNER EXPERIENCE

In June we were excited to partner with Limerick Lane Cellars to host our first Dinner & Wine Experience!

For this exclusive event, Jake Bilbro from Limerick Lane served many of their award-winning wines alongside course pairings from Skopelos Executive Chef Gus Silivos and the Skopelos Culinary Team.

Thank you to all who joined us for this special evening!



***SAVE THE DATE:** On August 27th, Skopelos will host a fund raising wine dinner for Capstone Academy. More details coming soon!*

SUNDAY BRUNCH

Our Sunday brunch menu has expanded...with the addition of \$10 bottomless mimosas!

Skopelos at New World offers one of the most extensive brunch menus in Pensacola. Every Sunday from 10am - 3pm guests can choose our Brunch Buffet, filled with classic brunch fair, incredible coastal cuisine, and a Chef Attended Station for a set price of \$22.

We also offer incredible dishes on our a la carte menu, including Gulf Coast Shrimp & Grits, Stuffed Brioche French Toast, Iron Seared Filet Medallions, Main Street Chicken and Waffles, Classic & Palafox (Crab Cake) Eggs Benedict, Ricotta Pancakes, and more. Our a la carte menu prices range from \$8 to \$18, offering something for everyone!



Join us in one of our dining rooms, or brunch with us in Skopelos Garden! Your bottomless mimosa awaits. Cheers!

STAY CURRENT

Want to stay informed about special dinner events at Skopelos?



See guests' photos of food and scene?

THANK YOU

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

Five Flags Rotary, Lions Club, Downtown Rotary, Republican Women, Red Hatters, Tiger Bay, Pensacola Association of Realtors, Escambia and Santa Rosa Bar Association

And to our special events recently held at Skopelos at New World:

- *Saltmarsh, Cleaveland & Gund*
- *Take Stock in Children*
- *Martial Arts*
- *Cox Communication*
- *Fiesta Five Flags Court dinner*
- *Barbazon Modeling*
- *Sharlee & Scott Wedding*



- *Tate High School reunion*
- *FICPA*
- *Cody & Katie wedding*
- *Diane Robbins & Limerick Lane Wines*
- *SOF Mission for wounded veterans*
- *HT8 Military dining out*
- *Escambia County Healthy Start Coalition (Tiaras and Bow Ties)*
- *Pensacola Bay Brewery*

[Join us on Facebook!](#)



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

STAY CONNECTED

