

skopelos

at new world

SEPTEMBER 2016

OLD WORLD MEETS NEW WORLD DINNER



On **September 22 at 6pm**, join us for our Inaugural **Old World Meets New World at Skopelos** dinner experience.

Chef Gus Silivos and our Culinary Team have partnered with Southern Wine and Spirits for an evening of beautifully crafted food and premier wine pairings. Old World Mediterranean flavor comes to New World with this exclusive, specially prepared menu.

Reception: *Belleruche Cote de Rhone Rose* partnered with Charred Shrimp and Chevre in Crisp Pancetta; Smoked Trout with Lemon Creme Fraiche and Caviar; Sundried Tomato Tartlets with Brie

1st Course: *Hanna Sauvignon Blanc* partnered with Roast Golden Beet and

Arugula Salad with a Peppercorn and Honey Vinaigrette, Toasted Almonds and Burnt Feta

2nd Course: *Flor de Campo Pinot Noir* with Apricot Glazed Duck Breast, Creamy Fennel and Quinoa with Anise Dust

3rd Course: *Federalist Zinfandel* with Grain Mustard Braised Beef Short Rib, Grilled Potato and Cremini Salad, Smoked Tomato and Horseradish Broth

Dessert: *Fizz 56* with Lemon Ricotta Cheesecake; Basil Macerated Strawberries; Candied Lime Praline

The event cost is \$75 per person plus tax and gratuity. This is a limited seating engagement; reservations are required. To reserve your place or for more information, please call Skopelos at New World at (850) 432-6565.

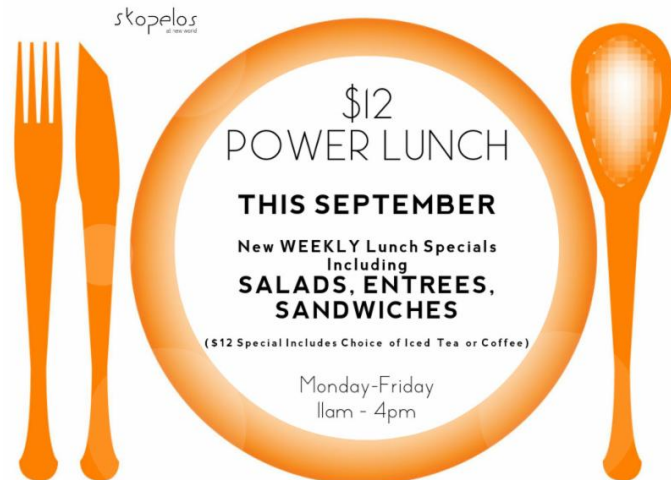
SEPTEMBER POWER LUNCH

Join us this September for Skopelos **\$12 Power Lunch!**

Each week this month our Chefs will introduce 5 new \$12 lunch specials, including a new salad entree, 2 new lunch entrees and 2 new sandwiches. Each special will include iced tea or coffee.

Want to see what the new week brings? Check our [Facebook](#) page for photos and descriptions...or just stop in!

BON APPETIT!



NEW TO SUNDAY BRUNCH

Build Your Own Bloody Mary: Create the drink of your Sunday brunch dreams, all the way down to the fixins' (think caprese skewer, peppered bacon, pickled okra, and more!)

Skopelos' Sunday brunch cocktails continue with our popular **bottomless mimosa** with choice of fresh orange, grapefruit, cranberry or pineapple juice, as well as new hand-crafted **specialty mimosas**. Thirsty for something else? You can also now order a bucket of (4) Chandon Rose Splits.

Brunch is offered every Sunday from 10am - 4pm with an extensive a la carte menu as well as renowned buffet with a chef-attended station. [Reserve your table today!](#)

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BUILD YOUR OWN BLOODY MARY \$6.00

Vodka Choice:

- House Vodka
- Absolut +.50
- Tito's +.50
- Reyka +.50
- Ketel One +1
- Stolli +1
- Dixie Vodka +1
- Belvedere +2
- Chopin +2
- Grey Goose +2
- Stolli Elite +3

*Tequila Choice
(Bloody Maria):*

- Sauza Blue Silver
- Patrón Silver +1
- Patrón Anejo +2
- Maestro Doble Humito +2
- Milagro Repo +1
- Herradura +1

Rim Choice:

- Plain
- Salt/Pepper
- Old Bay
- Celery Salt
- Crushed Pork Rinds

NEXT Choose UP to 3:

- Fresh Lime Juice
- Fresh Lemon Juice
- Worcestershire
- Chili Powder
- Black Pepper
- Horseradish
- Hot Sauce

THEN Choose ANY 2:

- Lemon Wedge
- Lime Wedge
- Fresh Celery Stalk
- Green Olives
- Pickled Green Beans
- Cocktail Onion

KICK IT UP A NOTCH:

- Gherkin Pickle +.50
- Fresh Romaine Spear +.50
- Peppercini +.50
- Blue Cheese Stuffed Olives +1
- Caprese Skewer +1
- Pickled Okra +1
- Cocktail Shrimp +2
- Peppered Bacon +2
- Vodka Floater +2

See Reverse Side for Mimosa Menu

INTRODUCING MEZZE MONDAY



HAPPY HOUR



UPCOMING EVENTS

SEPTEMBER 14th, 11am: Pensacola Chamber of Commerce's 126th Annual Meeting

Former Florida State Seminoles Football Coach Bobby Bowden will be the keynote speaker as the Greater Pensacola Chamber holds its Annual Meeting. Open to all, the program also includes the official passing of the gavel and a commemorative year in review. For more information and tickets, visit the Chamber's official website [here](#).

SEPTEMBER 20th, 5:30pm: Lean In Pensacola

Lean In Pensacola is a community group started because of the inspiration of the book by Sheryl Sandberg, "Lean In: Women, Work and the Will to Lead". This special gathering, *Lean In Together*, will focus on engaging partners, spouses, friends and colleagues in the conversation about equality and empowerment. For more information, visit Lean In Pensacola's [Facebook page](#).

SEPTEMBER 23-24: Taste of the Beach (held at Pensacola Beach)

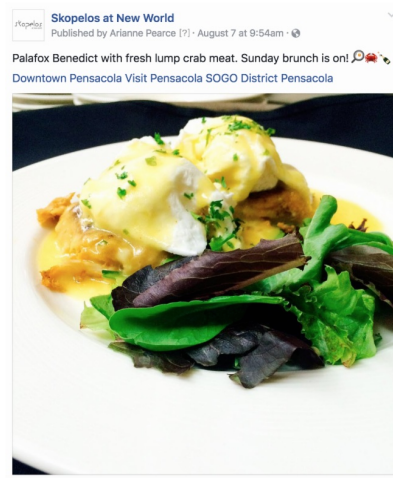
Pensacola's Celebrity Chefs will spice up the food and crowds on Saturday at Pensacola Beach's biggest culinary event in September, and you're invited! The 9th Annual Taste of the Beach will take place Friday evening, Sept. 23, with a special VIP dinner presented by four Pensacola Beach chefs. And the fun will continue all day Saturday, Sept. 24, with cook offs, cooking demonstrations, a chef challenge, sample tastings and live concerts. At 1p.m., Skopelos' own Chef Gus Silivos will join his team of Pensacola Celebrity Chefs with a simultaneous live cooking demonstration, emceed by Cat Country radio personality Brent Lane. For more information, please

STAY CURRENT

Want to stay informed about special events at Skopelos?



Get inspired by our latest dishes?



[Join us on Facebook!](#)



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:

- *American Cancer Society's Cattle Baron's Ball*
- *Emmanuel Sheppard*
- *NAACP Gala Ball*
- *Capstone's Wine A Little Dine A Lot*
- *Pensacola News Journal's Tastemakers*
- *Bar Association*
- *Naomi Roberts McIntosh Baby Shower*
- *Kathy DeWitt Bridal Shower*
- *Brown Birthday Celebration*
- *Gallup Birthday Celebration*
- *Ayselwady Wedding*
- *Hadder Wedding*
- *Ross Wedding*

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

