

Workshops (as mentioned in the agenda):

Option #1: Olive Oil Tasting & Sensory Analysis

Description: Olive oil is an important component of the Mediterranean diet and is considered the liquid gold of Greece. However, are all olive oils made equal? How can you distinguish a “good” olive oil? During this session, the participants will be introduced to the secrets of olive oil tasting and will have the opportunity to try samples from different regions of Greece – including pairings you have never imagined!

Price includes: sampling of olive oil and pairings and presentation from an expert

Duration: up to 2 hours

Maximum #: 30 participants

Option #2: Cheese Tasting & Sensory Analysis

Description: What is the difference between feta cheese and white cheese? How about the variety of different yellow cheeses? In this workshop, participants will taste varieties of Greek cheeses, learn their composition of them, and taste the differences!

Price includes: sampling of cheeses and presentation from expert

Duration: up to 2 hours

Maximum #: 30 participants