

# RAW

FORAGING, WILD PLANTS AND  
A COOKING TEMPERATURE  
NOT EXCEEDING 37° C....

An exclusive '20 by 8' Culinary Event  
at Alexander Restaurant -  
Pädaste Manor on 26 May



This time we have invited five talented Estonian chefs to join the Pädaste culinary team and rise to the occasion. With our guidance these young chefs are set to create a fabulous five-course dinner.

The five promising young talents are members of the Estonian Young Chefs Team which will participate in the 2014 Culinary Olympics in Germany. Pädaste Manor - as a leading restaurant in Estonia - takes this initiative to encourage the team, pass on knowledge and motivate the "future generation" of Estonian gastronomy.

**Diners participating in 'Raw' are also invited to join in with some of the day-time fun! Under the guidance of our horticulturist Anna—Liisa Piiraja, our clients and chefs are heading for the woods and meadows to gather wild produce. The foraging trip departs from Pädaste on Saturday at noon.**

This unique '20 by 8' arrangement includes accommodation on Saturday night, prices start at €192 per person, based on double occupancy and subject to the chosen room category. Naturally this all inclusive arrangement comprises the dinner event with a sumptuous selection of dishes, wines and after dinner drinks on 26 May.

Please note the foraging trip starts at noon and we welcome guests for dinner at 8pm.

For reservations contact [info@padaste.ee](mailto:info@padaste.ee)

20 by 8 is as much about discovery of food as about meeting with fellow members of the foodie tribe, hence a certain culinary curiosity is a pre-requisite - however, the true joy of 20 by 8 is very much about socializing at table.

NB: Any tips left on this evening will go towards the travel budget of the 2014 Estonian Culinary Olympic Team. Your generosity in support of these fine young chefs is very much appreciated!

'20 by 8' is a series of social events for foodies who like to explore the culinary skies higher and further than a typical restaurant visit could possibly do. This series – started at Restaurant Neh in Tallinn, Pädaste's seasonal kitchen in the city – now continues at Alexander Restaurant at Pädaste Manor. Each of the '20 by 8' evenings is a unique happening exploring the jewels, corners and hidden depths of gastronomy. We welcome 20 guests by 8 o'clock. All the events for members of the foodie tribe are hosted by Peeter Pihel, Martin Breuer and Imre Sooäär. We look forward to you joining us at these very special occasions!

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**PÄDASTE**  
simple luxury