

GASTRO-SAIL CROATIA FLOTILLA

August 24 – 31, 2024

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Discover the unique gastronomy and wines of Croatia, a paradise worth exploring aboard a catamaran equipped with all comforts.

One week sailing from one gastronomic experience to another uncovering the rich culture, nature, and history of the Dalmatian Coast. Be wowed by old cities dating back to the Greeks and Romans.

Sample wines and local foods while visiting wineries that have been in the same family for centuries.

Enjoy delicious typical cuisine by leading Croatian chefs in restaurant often located in spectacular settings.

Daily opportunities to swim in the crystalline waters of the Adriatic Sea.

HIGHLIGHTS

- Explore the ancient city of Dubrovnik, named “the Pearl of the Adriatic”
- Discover Ston’s well preserved town walls, its salt works and delicious mussels.
- Sail the Peljesac Peninsula, revered for its unspoiled beaches, endless coves, scenic valleys,
- Explore Mljet, Croatia’s most lush, forested island in the Adriatic Sea.





ITINERARY

SATURDAY: Leave the ACI Marina and head for nearby Zaton. Our first gastro experience will be in Restaurant Kasar, which has been featured in on Anthony Bourdain's and Andrew Zimmern's TV shows.

SUNDAY: We head for the small city of Ston, which was the major salt harvesting center for the Republic of Ragusa, as Dubrovnik was known in the 14th and 15th centuries. It has the longest defensive wall in Europe. We can hike this wall from Ston to Mali Ston on the other side of the mountain. In Mali Ston, we will be shown how they farm their famous oysters and mussels, and we will sample these delicious bivalves with some great wines.

After our tour of Ston and Mali Ston, we sail to the small cove of Kobaš, our destination for the night.

We dock at the Gastro Mare restaurant, where we will be treated to a prix fixe menu by Chef Tony.

The specialty of the house is seafood elaborately transformed into culinary art by Tony while his partner Maja will serve us one of her delicious desserts.

Breakfast will be served Monday morning, before we drop the lines.

Monday: Our destination is the small port of Trstenik on the west side of the Pelješac. This part of Croatia is well known for its Plavac Mali and Dingač wines. The Plavac Mali is the ancestor of the Zinfandel and of the Italian Primitivo. Close to the harbor of Trstenik, we will find the Grgić Winery, founded by Miljenko Grgić, or Mike as he is better known in Napa where he also owns the world famous Grgich Hills Estate Winery.

We will sample some of his Plavac Mali and Pošip wines.

We close the day at the Vitaceae restaurant, overlooking the harbor. It has consistently earned a five-star review on Trip Advisor and after a local digestive grappa, we spend the night on board in the scenic small port.



Tuesday: If you ever wondered where Marco Polo used to live when not traveling all over Asia, then you will find the answer in medieval Korčula, where we arrive on Tuesday afternoon and dock at the ACI Marina.

Visit this picturesque town with small cobblestoned streets and massive watch towers.

We have excellent family-owned wineries on the program, Tasovac and Black Island Winery.

For dinner, you have a choice of many very good restaurants in town, or you can join us at the Banja restaurant a few miles outside town, where we found the best sous-vide grilled octopus ever.

Wednesday, we will dock at Oigigija restaurant in the bay of Polace, where we will dine one of the main specialties in Dalmatia, the so-called Peka

Check out the ruins of a Roman palace where, according to historical records, the Apostle Paul stayed for a while after having been shipwrecked.

The bay is part of a natural park. Work up an appetite with a thirty-minute hike to the lake with a medieval Benedictine Abbey on a small island. The scenery is worth the small effort but, if hiking is not your thing, you can also take a taxi to the lake or rent an electric bike.

Thursday, we leave the bay of Polace and sail southeast along the coast of Mljet to the small port of Okuklje. Dinner in restaurant Maestral, located in this small but stunningly beautiful harbor.

Friday morning, we will refuel our boats at the pier of the fishing village and then head back to the base in Dubrovnik. On the way, some more swimming and paddleboarding.

You are welcome to spend the night aboard.

Saturday, disembark by 9:00 a.m.



Med Sailing Adventures

Important Notes

Itineraries are subject to change due weather conditions or other circumstances beyond our control.

To book this trip, a 50% deposit will be required, balance due 45 days prior to departure.

Cancellation Policy

Up to 60 days prior to the start of the flotilla, fee back minus 10% administration fee.

Up to 45 days prior to the start of the flotilla, 50% back, after that flotilla fee is non refundable.

**FOR BOOKINGS OR MORE INFORMATION CALL
CAPT. JEAN (941) 258 8890 OR MILA (941) 204 0023
OR e-mail sailing@medsailingadventures.com**

ABOUT THIS TRIP

This is a bareboat charter flotilla. This means that one of the participants on board will be the skipper of record. He or she will need to have the International Proficiency Certificate or the Bareboat certification and a VHF license.

If nobody on board has that certification, we will hire a professional skipper for you and your crew.

Total cost per person \$3,395 based on double occupancy.

INCLUDED:

- One night at Hotel Kompas in Dubrovnik
- Transfer and guided visit of the Old City of Dubrovnik
- Transfer to marina
- One week charter on a luxury catamaran.
- Mussel & Oyster tour
- Traditional Peka dinner
- Docking and mooring fees
- Final refueling
- Transfers to wineries and restaurants
- Wine tasting with paired foods

NOT INCLUDED:

- Airfare
- Airport Transfers (can be arranged upon request)
- Skipper, if needed \$200/day/boat plus food
- Restaurant Expenses
- Gratuities
- Travel Insurance (highly recommended)



Capt. Jean and "Admiral" Mila De Keyser have been organizing flotillas in Croatia for the last fourteen years. Being foodies and wine aficionados, they love to introduce their crew members to the local Mediterranean cuisine and the intriguing world of Croatian wines.

During their many trips, they have discovered beautiful restaurants that are culinary gems and centuries-old wineries.

They have put this trip together to introduce fellow food and wine lovers to the epicurean delights of the Dalmatian Coast.