

### SIGALAS

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## WINE TASTING

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## D I N N E R

presented by Yiannis Karakasis MW & Stellios Boutaris

## WEDNESDAY, JULY 20th 2022 — 17:30 AT SELENE ANTIQUE WINE CAVES

An ultra-exclusive wine pairing event will be held in the most imposing of settings, in the very heart of summer. The famous Domaine Sigalas winery, well-known for its innovative spirit and its "the dynamic evolution of tradition" motto, will be presented, through the tasting of its exquisite wines, to our guests in the awe-inspiring St. Joseph Cave of Selene. This evening will be treasured in the years to come by the sophisticated wine-lovers and the eclectic foodies that will experience it. This amazing wine pairing event includes a lavish special menu, orchestrated by Selene's talented team, accompanied by 10 different Domaine Sigalas labels, which guests will enjoy guided by our wine specialists. The cave experience is truly unique, as a live music happening will greet guests at the entrance and a full tour to the Domaine Sigalas winery will be offered through huge screens inside the caves.

THE WINES

Sigalas Santorini 2015

Sigalas Santorini 2016 Sigalas Santorini 2018 Sigalas Santorini 2019 Sigalas Santorini 2021

Sigalas Santorini Barrel 2019

Sigalas Kavalieros 2019

Sigalas Mavrotragano 2020

Sigalas Vinsanto 2015

#### THE DINNER

Landscapes of Pumice smoked eel / crunchy waffle / 'fava' / capers / pollen

Homage to Giorgos Hatzigiannakis bonito / herring 'tarama' / Santorini 'katsouni' cucumber

From Mani to Santorini with Love Mani red prawns / 'noumpoulo' / carrot / elderflower

> Milk-Fed Lamb Tinos artichoke, chickpeas & sage

> > **Cheese Selection**

Bitter Chocolate Tart carob / sweet aubergine / 'diktamo' ice-cream

> € 200 PER GUEST

# SIGALAS SANTORINI