

STURGEON MOON



FRIDAY, AUGUST 12th 2022 — 19:30 AT SELENE WINEBAR

August's full moon is traditionally known as the Sturgeon Moon, taking its quite peculiar name from the fact that the giant sturgeons of the Great Lakes in North America were most likely to be caught in August. Sturgeons are the fish that give us the precious black and golden pearls that we all know as caviar, and of course this supreme delicacy could not be missing from our amazing special event, held in the imposing setting of Selene Wine Bar. In this evening to surely be remembered in time, Michelin-starred chef Ettore Botrini and esteemed MW Yiannis Karakasis join forces. The famous chef will be creating a selection of amuse bouches, with caviar and other ultra-premium types of fish roe intriguing our palates, while the renowned Master of Wine will be designing an exquisite wine flight, consisting of 4 wines that constitute the absolute perfect pair of caviar. Live music tunes will be filling the air and fitting decorations will make this a night to remember in the most refined scenery.

THE WINES

Mylonas, Savatiano 2020, Attica, Greece

Selene, 'Santorini Cuvée Privée' 2021, Assyrtiko, Greece

Donhoff, Riesling Trocken 2021, Nahe, Germany

Palmer & Co., Brut Réserve, NV, Champagne, France

SELECTION OF AMUSE BOUCHES

by chef Ettore Botrini

€ 120

PER GUEST

FOR RESERVATIONS PLEASE CONTACT YOUR HOTEL'S CONCIERGE AND FRONT OFFICE TEAM

THE EVENT IS SPONSORED BY

