

SELENE  
*Events*

HUNTER'S MOON



SUNDAY, OCTOBER 9th 2022

19:30

AT SELENE WINEBAR



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*Also known as the “Blood Moon”, October’s full moon takes its name from the time of North America’s First Nations. It was during October, that men would set out to hunt the deers, so that they could stock supplies for the upcoming winter. So, the Hunter’s Moon marks the official ending of the summer season, and as such it needs a special celebration.*

*The imposing setting of Selene Wine Bar, overlooking Selene restaurant, is the perfect spot to indulge in the carefully selected wines accompanied by caviar and lavish plateaus of cheese and charcuterie, while the surroundings and the art de la table reflect the beauty of the island and live music tunes fill the air with a sense of utter bliss.*



## THE WINES

Palmer & Co Reserve Brut NV, Champagne, France

Selene, ‘Santorini Cuvée Privée Tradition’ 2020, Santorini, Greece

Oenops Wines, Limniona 2020, Greece

Spanoudis Winery, ‘Ventum’ 2019, Xinomavro/Merlot, Paiko, Greece

Moraitis, Paros Red 2017, Mandilaria/Monemvasia, Paros, Greece



## PREMIUM CHARCUTERIE

€ 90

PER GUEST

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

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Oenops Wines, Limniona 2020,  
Greece

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Paros, Greece



### PREMIUM CHARCUTERIE

Culatello di Zibello

Tinos Louza

Greek Prosciutto

Bresaola

*homemade by Ettore Botrini*

Beef Pastrami