

SELENE

VEDEMA

2023

SEPTEMBER 29 — 30 SANTORINI



4 - HANDS **30** DINNER
09

SELENE WELCOMES ETRUSCO

Ettore Botrini — Nikos Billis

Selene's Michelin-starred Executive Chef, Ettore Botrini, and his closest collaborator and head chef of multi-awarded Etrusco Restaurant for 10 years now, chef Nikos Billis, will be jointly presenting a tasting menu which brings together the cuisines of the two emblematic restaurants in one unparalleled gastronomy experience. The amazing wines accompanying the dinner will be selected by Yiannis Karakasis MW.

SPECIAL TASTING MENU

€ 250

Golden Orange
crab / ginger beer

Ode to Santorinian 'Tomatokeftes'
*roasted tomato water with basil
'dakos' with tomato tartar
our own tomatokeftes*

Sign of Summer
caper / sardine / tomato

Spanakotiropita 2022

God loves Caviar
caviar / cauliflower / beurre noisette

Bonito
cured bonito / rock samphire / Santorini 'katsouni' cucumber / pistachio

Reference to Caravaggio
red prawns / tomatoes from last summer / wild celery / strawberry

Anhydrous Tomato Tart

Royale à la Grecque
lobster broth | shellfish | Greek coffee | curry

Primavera
scorpaena / artichoke confit / green peas / spinach / smooth clams

Columbina before the Wedding Night
squab / peach / herbs

Last Summer's Peaches
champagne / elderflower

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

Mignardises

WITH WINE PAIRING + € 120

SANTORINI & FRIENDS

Wine menu by Yiannis Karakasis MW

Selene, Santorini Cuvée Privée 2022, Assyrtiko, Greece

Petrakopoulos, Robola Classic 2022, Cephalonia, Greece

Henri Bourgeois, Jadis 2018, Sancerre, Loire, France

Ekho, Rosé 2021, Fokiano/Bastardiko, Naxos, Greece

Nervi Conterno Il Rosato 2021, Nebbiolo, Piemonte, Italy

Artemis Karamolegos, Ftelos 2020, Assyrtiko, Santorini, Greece

Krug, Grand Cuvée NV, Champagne, France

Marquis d'Angerville, Volnay Fremiet Premier Cru 2017, Burgundy, France

Venetsanos, Vinsanto 12 years, Assyrtiko blend, Santorini, Greece