

SELENE
VEDEMA
2023

SEPTEMBER 29 — 30 SANTORINI



SPECIAL **29** DINNER
09

GASTRONOMIC JOURNEY

Selene — Botrini's Santorini & Mykonos — Therasia — Koukoumavlos

All Katikies Hotels' chefs are joining forces, always under the guidance of Executive Chef Ettore Botrini, to present a unique 12-course dinner inside the imposing ambiance of Selene, offering guests the chance to enjoy the most famous dishes of all Katikies restaurants.

SPECIAL TASTING MENU

€ 230

SELENE

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

BOTRINI'S SANTORINI

Sea Aura
chickpea tartlet with seashells / crème fraiche / green peas

THERASIA

Smoked Prawn Tart
smoked prawn / cherry tomatoes / feta

KOUKOUMAVLOS

From Italy to Corfu
pasturma / pistachios / vitello tonnato / fig paste / capers / anchovies

BOTRINI'S SANTORINI

Herring — A Journey Through Time

THERASIA

Crab from the Aegean Sea
summer vegetables / anise / Assyrtiko

BOTRINI'S MYKONOS

Bonito
tarama mousse / mango from Paros

KOUKOUMAVLOS

Matrix
crayfish / white chocolate / ginger / lime / green apple gel / caviar

BOTRINI'S MYKONOS

Morels Mushrooms
onion broth / spinach

SELENE

Lamb
milk-fed lamb / Tinos artichokes / chickpeas / sage

SELENE

Beetroot
beetroot confit / balsamic vinegar / fresh aromatics

BOTRINI'S SANTORINI

Strawberry Fields
hibiscus / Santorini tomato / almonds

Mignardises

WITH WINE PAIRING + € 90

SANTORINI WINE JOURNEY (THE DEEP CUTS)

Wine menu by Yiannis Karakasis MW

Argyros, Athiri 2022, Santorini, Greece

Gavalas, Voudomato 2022, Santorini, Greece

Artemis Karamolegos, 'Kamaras' 2020, Assyrtiko, Santorini, Greece

Oeno P, Tria Ampelia Pithari 6, Assyrtiko, Santorini, Greece

Venetsanos, Mandilaria, Santorini, Greece

Sigalas, Prickly Pear Distillate