

SELENE

VEDEMA

2024

SEPTEMBER 20 — 21 SANTORINI



20

WINES — DINNER

09

SELENE PRESENTS GAJA WINES

*Degustation & Winepairing Dinner
with special guest Giovanni Gaja*

Gaja Wine Dinner with the presence of Giovanni Gaja, fifth generation of the iconic Gaja winery. The wines of Gaja stand among the most celebrated in the world, and we are delighted to host Giovanni Gaja at Selene Restaurant. Along with Yiannis Karakasis MW, Wine Director of Katikies Hotels, Giovanni will showcase some of the estate's most iconic wines, starring Gaia y Rey, Barbaresco, and Barolo Sperss. These exceptional wines will be paired with the exquisite creations of Selene's Executive Chef Ettore Botrini.

PRICE PER GUEST WITH WINEPAIRING

€ 330

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

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

Spanakotiropita 2022

The Colour of Purity
white aubergine / mackerel

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

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

Anhydrous Tomato Tart

Milk-Fed Lamb
Tinos artichokes / chickpeas / sage /

Squab
Andros 'lyre' pumpkin / cherries

Celery Confit
green apple / herbs sorbet

Selene
caramel sphere / apple geranium / mastiha / grape sorbet / almond

Mignardises

WINE PAIRING

Gaja, Alteni di Brassica 2021, Sauvignon Blanc, Langhe, Piedmont, Italy

IDDA Bianco by Gaja & Graci 2023, Carricante, Sicily, Italy

Gaja, Gaia & Rey 2021, Chardonnay Langhe, Piedmont, Italy

Gaja, Barbaresco 2020, Nebbiolo, Piedmont, Italy

Gaja, Ca'Marcanda 'Camaranda' 2020,
Cabernet Sauvignon & Cabernet Franc, Tuscany, Italy

Gaja, Sori Tildin 2014, Nebbiolo, Barbaresco, Piedmont, Italy

Gaja, Sperss 2001, Nebbiolo, Barolo, Piedmont, Italy

Selection of Gaja Grappa