

SELENE

VEDEMA

2024

SEPTEMBER 20 — 21 SANTORINI



21

4 - HANDS ——— DINNER

09

MICHELIN STAR DINNER

4-hands Dinner by Chefs

Ettore Botrini & Giorgos Papazacharias

A most memorable experience for any sophisticated gastronomy lover awaits at Selene Vedema's final evening. Michelin-starred chef Ettore Botrini joins forces with Greece's only 2 Michelin-starred chef Giorgos Papazacharias, from the Athenian Delta Restaurant, and presents guests with a unique culinary adventure, unlike any other experienced before. The two renowned chefs will be cooking side by side, creating a menu graced by Michelin stars and fit to be enjoyed under the starry Cycladic sky of Santorini Island inside the imposing setting of Selene Restaurant.

PRICE PER GUEST

€ 250

PAPAZACHARIAS

Edible Shell

BOTRINI

Garbo

Corfu's onion pie

PAPAZACHARIAS

Sea Anemone

chicken skin, sea buckthorn, leeks

BOTRINI

Godimento

Marsala sabayon, eel, sun seeds, caviar

BOTRINI

Octopus on it's Natural Environment

seafood, potato, seaweed

BOTRINI

'Tsigareli'

yesterday, today, tomorrow

PAPAZACHARIAS

Calla Bouquet

shrimp, chamomile, bergamot

PAPAZACHARIAS

Catch of the day salted in Tangerine Leaves

nobilis pine, tangerine, plums

BOTRINI

'Ftero' Journey to Greece

pluma, onions, 'metsovone' cheese

BOTRINI

Strawberry Tartlet

anhydrous cherry tomatoes, hibiscus

PAPAZACHARIAS

Butterfly

beeswax mousse, cherry compote, plum stones crumb

Mignardises

WITH WINE PAIRING + € 150

Chateau Minuty, '281' 2022, Provence, France

Venetsanos Winery, 'St. John Amphora' 2022, Santorini, Greece

Karamolegkos Winery, Nikteri 2013, Santorini, Greece

Sylvain Pataille, 'Bourgogne Aligote' 2020, Burgundy, France

Domaine Chavy Chouet, Meursault 'Les Narvaux' 2020, Burgundy, France

Veuve Clicquot, La Grande Dame 2015, Champagne, France

J.J Prum, Riesling Auslese Graacher Himmelreich 2021, Mosel, Germany