

## *Selene's Experience*

Selene's aim, since 1986, has been the promotion of local products, Santorini and Cycladic cuisine. We have been trying to transmit this 'experience' to our guests through cooking classes, wine and food tastings and menu degustation. Selene has moved since last year to Pyrgos village and it now spreads in two venues, both located in the same complex as 'Drosos-Chrysos' folklore museum: a permanent exhibition where the visitors can become familiar with the traditional ways of the agricultural production in Santorini and the traditional way of living. So, we can now offer you a unique and complete gastronomic experience with the following options:

### *T1. Welcome, museum & fine dining*

Every Tuesday, Thursday, Saturday you are welcomed at Selene downstairs with a glass of wine, following a visit to the folklore museum of Drosos-Chrysos, while a presentation of the agricultural products of the island completes your knowledge of the farming life of Santorini. A gourmet dinner follows at Selene upstairs (fine dining) with amuse bouche, 4 course menu, miniardise.

Sample menu\*:

-Trilogy:

Fish roe with herring eggs and beetroot puree

Santorini zucchini with botarga jelly

Clam and sea urchin with lime foam

-Squids with smoked fava and cuttlefish's ink flakes

-Sea bass and zucchini with garlic with stuffed zucchini flowers

-Baklavas with Santorini pistachios and baklavas ice cream

*\*There might be some changes in the menu according to the chef's choice.*

**Price: 65 Euros per person excluding drinks and wine.**

## *T2. Welcome, museum, short cooking lesson & dinner*

Every Monday, Wednesday, Friday at 6:30pm at Selene downstairs you are welcomed with a glass of wine, following a visit to the folklore museum of Drosos-Chrysos, while a presentation of the agricultural products of the island completes your knowledge of the farming life of Santorini. You will enjoy a cooking demonstration of one dish of the proposed 3 course menu that you will of course afterwards, taste. Below follows an indicating menu that can change through the season:

- Tomato fritters in pita bread and salad
- Pork grilled with cream of fava
- Melitini with strawberries

**Price: 45 euros per person excluding drinks and wine.**

## *T3. Welcome, museum, wines & Cycladic cheese tasting*

Every Wednesday at 5pm a wine tasting of 10 different local wineries of Santorini is offered at Selene downstairs with the most representative wines from the Santorini vineyard. Georgia Tsara fulfils your knowledge about Santorini's vinification and the local wine production.

For groups over than 6 participants other days are available under request.

**Price: 40 euros per person**

## *H1. Welcome, museum & all-inclusive cooking course*

Every Thursday at 10 30 a.m. we welcome you at Selene Restaurant with fresh juice, coffee and traditional Greek cookies. Yiorgos Hatziyannakis and Georgia Tsara give an introductory lecture to the cuisine of the Cycladic Islands and particularly of Santorini, as well as, to the unique local products of our island.

The volcanic eruption that took place in the island of Santorini almost 3500 years ago left the dramatic caldera that you see today. With more than 300 days of sunshine and its rich volcanic soil, the island yields a bounty of unusual indigenous herbs and vegetables. White eggplant, capers and caper leaves, fava (small yellow peas), exquisite baby tomatoes - all grown virtually without water.

We will also present you cheeses and sausages from several other Cycladic islands, including Naxos, Siros, Ios, Tinos, brought especially for this occasion.

At about 12.00 the presentation and the demonstration of four different recipes will take place:

- Fava with seafood and mastic sap
- Cold tomato soup with cheese ice cream
- Lamb with white eggplant
- 'Melitina' (traditional cheese dessert) with tomato and caper spoon dessert

After we have prepared the dishes, at about 2.00 p.m. you will be able to enjoy the fruits of your labours accompanied by a bottle of delicious wines from Santorini which will be presented to you.

**Price: 140 euros per person including wine.**

**Private cooking class (except Thursdays): 165 euros per person.**