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RESTAURANT

Symphony of Flavors

An exclusive five-course dining experience celebrating Santorini's
wines & Culinary Director Yiannis Kioroglou

Starters

Red Shrimp Carpaccio / Strawberry texture, Ossetra caviar
Santorini, Gavalas Winery, PDO Santorini (Assyrtiko)

Seafood Risotto / Bisque sauce, Trikalinos bottarga
Santorini (2025), Domaine Sigalas, PDO Santorini (Assyrtiko)

Main Courses

Red Sea Bream / Asparagus, spumante, clam sauce
Thalassitis, Gaia Wines, PDO Santorini (Assyrtiko)

Black Angus Fillet / Truffle terrine, potato black garlic pureé, pepper
sauce
Mavrotragano, Estate Argyros, PGI Cyclades (Mavrotragano)

Dessert

Cherry Baba / Cherry, tarragon, amaretto Chantilly, kirsch
Vinsanto, Estate Argyros, PDO Santorini (sun-dried Assyrtiko, Aidani,
Athiri)

EUR 165 per person with wine pairing