Thursday November 26

MAKRIS ATHENS — by DOMES — x T-OINOS

THE ART OF T-OINOS



An exclusive evening celebrating the exceptional terroir of Tinos, with renowned French vigneron Stéphane Derenoncourt and Master of Wine Yiannis Karakasis presenting seven T-OINOS wines.

Chef Patron Petros Dimas complements the experience with a bespoke tasting menu, bringing together fine wine and contemporary Greek gastronomy.

MENU

The Ionian Sea... A Memory of Salt, Sun and Wind
Clos Stegasta Rosé 2025

John Dory / Grapefruit / Green Apple Sorbet
Clos Stegasta Assyrtiko 2022 & 2023

White Grouper / Porcini / Assyrtiko / Nettle
Clos Stegasta Rare Assyrtiko 2022

My Sourdough Bread

Squab / Quince / Beetroot
Jus with Forest Fruits & 7 Aromatic Peppers
Clos Stegasta Mavrotragano 2022 & 2023

Organic Mutton 7 days Aged / Sweetbread / Broccoli
Red Wine and 7 Aromatic Peppers Jus
Clos Stegasta Rare Mavrotragano 2023

Pre Dessert
The Autumn Apple Tart / Quinoa / Cardamom and Lemon Ice Cream
Mignardises

240€ per person