

Dimitri Catechis grew up on the island of Corfu and after high school he moved to Athens where he studied Culinary Arts & Restaurant Management at Alpine Center Swiss Business School. Following graduation he started his career from Greece, London and New York, practicing Culinary Arts at fine dining establishments.

His love for food, wine and fine dining lead to a constant search for greater experiences and challenges, so he switched his career to dining room operations. His strong service skills and natural sense of hospitality, the extended education on wines and spirits (WSET New York Diploma Level) earned him management positions at the prime restaurants of the Livanos Restaurant Group in Manhattan for 15 years, where at “Molyvos”, the world’s greatest Greek Wine ambassador; he remained the Restaurant Manager & Sommelier for a decade. It is there that his relationship with Greek wines started and has become his passion.

His in depth knowledge in Greek wines and his management experience in the hospitality industry of New York lead to the world’s best and most known Greek Restaurant Group, “Estiatorio Milos”, where as the Wine Director he became part of the core team of the amazing project of “Milos Hudson Yards”, assisting in the opening of “Estiatorio Milos Hudson Yards” & “Milos Wine Bar”.

After the long journey Dimitri is back in Corfu focusing on his family owned restaurant “Flisvos Seaside” (a place where Mediterranean cuisine, Greek wine and amazing views create memorable experiences) and is also providing wine and F&B consulting services for establishments in the hospitality sector of Greece.

