



## **VIVID Dining In The Dark Menu Teaser**

We can't reveal what you will be eating because that would spoil the fun. We can reveal why each course has been matched to the different Perrier-Jouët champagne varietals.

### **Course 1**

Blanc de Blanc Perrier-Jouët

Chosen to be paired with course 1 for it's beautiful sweetness, the food will lend to the acidity and vibrancy of this champagne.

### **Course 2**

Grand Brut Perrier-Jouët

This dish has been created to bring out the vanilla, buttery nose on the Grand Brut and will leave you wanting more, much like the champagne itself.

### **Course 3**

Bella Epoque 2011 Perrier-Jouët

This course is full of bold flavours that complement a bold Champagne which will be served slightly warmer than the others to intensify the flavour of the hero protein in this dish.

### **Course 4**

Bella Epoque Rose 2006 Perrier-Jouët

A delicate balancing of flavours to serve with this elegant champagne for a completely luxe final savoury course.

### **Course 5**

Blason Rosè Perrier-Jouët

This dessert has been created to have 4 parts. Eating from left to right diners will experience different sweet flavours to bring out all the tasting notes in the Blason Rose.