

MOËT & CHANDON GRAND VINTAGE WINE DINNER

14 MAY 2020

Moët & Chandon Grand Vintage champagnes, unlike most champagnes, are made from the grapes of a single exceptional year, rendering each one entirely unique. Each possesses the distinctive, inimitable qualities of that year's outstanding grapes, qualities which have been elevated to their fullest expression through the savoir-faire, experience and expertise of Moët & Chandon and the House's chef de cave. Since 1842, the House has released 69 vintage champagnes. During this dinner, we will taste and explore nine of them, all of which have come directly from the cellars at Moët & Chandon as an exclusive release for The Biltmore Mayfair and The Betterment, and this once-in-a-lifetime dining experience.

Canapés

Moët & Chandon Grand Vintage, Brut 2012

King crab, yuzu & lime

Moët & Chandon Grand Vintage, Brut 2006

Brixham crab, rose water, almond & Rossini caviar

Moët & Chandon Grand Vintage Collection 2000

Moët & Chandon Grand Vintage Collection 1999

Risotto, Dorset snails, Mrs Brown's black pudding

Moët & Chandon Grand Vintage Collection 1996

Iberico pork, English peas, spring truffle

Moët & Chandon Grand Vintage, Rosé 2009

Moët & Chandon Grand Vintage Collection 1992

Yorkshire rhubarb, vanilla custard, puff pastry

Moët & Chandon Grand Vintage, Brut 2008

Guess the Vintage

£680 pp

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.