WITH THE ARTIST

8TH OCTOBER 2023 5:00 PM PRIVATE CELLAR, BOCA, DIFC

Indulge in artistic conversation with the artist Azaidé herself over an intimate gathering featuring 4-course dinner expertly paired with fine wines. Join us for an unforgettable evening celebrating art, culture, and cuisine.

> Complementary valet parking, Gate Village 8, DIFC

AED 350 per person (All-Inclusive)



Dinner with the artist series present

Click here to book



Carses of

SET MENU

TAPAS & SEAFOOD

HOME-MADE RYE SOURDOUGH 'Pan con Eggplant Alioli' (V)

ICE PACKED MANZANILLA OLIVES Pitted Spanish Manzanilla Olives Stuffed with Lemon & Calamansi, Orange Zest (GF)(VE) Paired with Santa Julia, La Mantis, Pet Nat, Chardonnay, Maipu, Argentina, 2020 (Sustainable & Natural)

GAMBAS AL AJILLO Gulf Shrimp, Garlic, Chili, Artichoke Cream, Sourdough Bread (S) Paired with Raventos, Can Sumoi, Xarello- Io, Penedes, Penedes, Spain 2021 (Sustainable & Natural)

FIRST COURSE **STRACCIATELLA & AUBERGINE CAVIAR** Zaalouk, Pomegranate, Blueberries, Local Zucchini (GF)(D)(V) Paired with Gerard Bertrand, Orange Gold, Languedoc Roussillon, France (Orange, Sustainable & Vegan)

SECOND COURSE GRILLED SINGLE-LINE CAUGHT OCTOPUS Organic Puy Lentil Curry Puree, Labneh, Mango, Red Chili Dressing (GF)(D) Paired with Domaine Famille Picard, Pinot Noir, Au Pied du Mont Chauve, Burgundy, France 2019 (Sustainable & Vegan)

THIRD COURSE PAN CON CHOCOLATE & ACEITE Chocolate B Corp* Mousse, Stale Bread, Sesame & Cocoa Crumble, Extra Virgin Olive Oil Ganache & Sea Salt (D)(V)

Selection of Tea or Coffee

