



The Providores and Paul a. Young present  
**'From Pod to Providores'**

**Two cacao dinners hosted by  
Paul a. Young and Peter Gordon**

**Monday 10<sup>th</sup> October and Friday 14<sup>th</sup> October 6:45pm for 7pm**

Peter Gordon and award-winning chocolatier Paul Young have collaborated to bring you two unique events featuring a 6-course cacao-based menu. This promises to be one of the highlights of Chocolate Week, a daring and deliciously original menu created by two of the UK's most inventive chefs.

**Cocoa bean aperitif**

Cocoa nib Sipsmith vodka sour

**Mast Brothers Chuao 70%**

Grilled aubergine, tamarind caramel, grapefruit, green mango, coriander  
*2008 Seresin Estate, Reserve Chardonnay, Omaka Valley, Marlborough*

**Michel Cluizel 50% Mangaro milk chocolate**

Smoked eel, sautéed salsify, toasted sourdough crumbs, date chipotle chilli purée  
*2007 Richardson, Pinot Noir, Cromwell Basin, Central Otago*

**Duffy Panama 72% Tierra Oscura, from Bocas Del Toro Island**

Master-stock roast duck, prune sauce, wild mushrooms, porcini powder, broad beans  
*2006 Takatu, 'Kawau Bay', Merlot, Cabernet Franc and Malbec, Matakana, Auckland*

**Valrhona Venezuelan 64% (exclusive to Paul a. Young)**

Crispy pork belly, crusted ox tongue, butternut coconut curry, pine nuts  
*2009 Dog Point, Chardonnay, Wairau Valley, Marlborough*

**Akessons 75% Brazil - Fazenda Monte alegre**

Braised beef cheek, roast caramelised quince, smoked chickpea panizza  
*2008 Man O' War, 'Dreadnought', Syrah, Waiheke Island, Auckland*

**Dessert using Original Beans Cru Virunga**

Tart of malted Virunga chocolate and sea salted caramel, buffalo milk ice cream, sesame praline  
*Noval 10 year Old Tawny Port,  
Quinta do Noval, Douro*

*Tea and Coffee*

**Monday 10<sup>th</sup> October, hosted by Peter Gordon and Paul Young:**

*£95 (includes 6 courses, matching wines, cocktail and service)*

**Friday 14<sup>th</sup> October, hosted by Peter Gordon, Paul Young and selected chocolate makers:**

*£105 (includes 6 courses, matching wines, cocktail and service)*

**To book/enquire, please contact Melanie Ellis: [mel@theprovidores.co.uk](mailto:mel@theprovidores.co.uk)**