Mountain Gourmet Ski Experience 8th - 11th January 2016

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After a successful two consecutive years, the third Mountain Gourmet Ski experience took off in style for 2016. Momentum Ski presented a spectacular four days of fine dining and superb skiing in Courmayeur, right in the heart of the Aosta Valley. Ski lovers' taste buds were spoilt by Michelin-starred chefs and their teams: Heston Blumenthal, Sat Bains, Marcus Wareing plus a new appearance by Clare Smyth, where they all created outstanding dishes and a memorable event in the mountains for all.

The alluring gourmet journey began at Heston's Perfectionist's Cafe in Heathrow Terminal 2, where the lucky guests had a pre departure meal, giving them a taste of what was to come, before boarding onto the next part of their enchanting experience. Around 60 guests arrived at the luxury five-star Grand Hotel Royal and Golf, their base for the course of the weekend and lunch was served in the historic Caffe della Posta around a warming fireplace. The first evening proved to be a an innovative experience, with the Fat Duck team welcoming guests with their two amazing nitro trolleys, for the first time outside a Fat Duck Property, delighting guests with nitro cocktails and nitro ice creams in a cloud of liquid nitrogen. This was followed by an itinerant Aosta Valley and Italian dinner by one star Michelin chef from the Royal, Maura Gosio.

After a morning of skiing, guests were greeted with a remarkable wine tasting lunch including Maison Anselmet wines, Heston's favourite the Zuppa Valpellinentze, Chianina beef, Aosta Valley sausages, rack of venison & Piemonte lamb, ash potatoes, pork cheek & chives and artichokes all served at Chateau Branlant, Plan Checrouit. With an interval of skiing, the guests prepared for the next evening delights - a gourmet dinner at la Chaumiere, prepared by Sat Bains, Clare Smyth & Marcus Wareing's team. All seven authentic dishes were created divinely, including; Crab satay by Sat Bains, Risotto Monte Bianco, beef short rib and a beautiful lemon soufflé, an ambitious choice by Clare Smyth.

The third evening ended the Mountain Gourmet experience on a high. The guests partied to the sounds of Kudos Live at the top of the mountain, after an Antipasti & pasta celebration at Chiecco at Plan Checrouit, with the rare and unique Monterosso anchovies, hand carved Lagrimone cured ham, warm tomato bruschetta, sausage tagliatelle with Arneis white wine and cherry tomatoes. A Rustic cuisine was on offer in the evening at Maison Vieille, cooked with local Alpine ingredients, and a presentation by a local cheesemaker Panizzi, producing cheese on site for the guests. Sat Bains started the evening with taste tantalising pumpkin soup, chicken oysters, parmesan and white truffle. Clare Smyth produced a delicious roast duck bruschetta and duck cassoulet, followed by Marcus Wareing team's mouth-watering Pear Tart Tatin, all complemented with Marchesi Antinori wines. Guests still managed to party on after indulging in all the delights on offer. With some of the most talented and exciting chefs in the industry under one roof, the Aosta Valley ambience mixed together with exquisite food and beverages proved a winning combination.

The event was coming to a close, however, it didn't mean that it was all over. The guests were still treated for lunch with a spit roast suckling pig with rustic artichokes and stuffed potatoes from Petit Mont Blanc Zerotta, the entire experience being moved to the Grand Hotel Royal and Golf due to adverse weather conditions, after a morning of skiing on the slopes of Courmayeur, or adventurous dogsledding in the Aosta Valley. It was safe to say all guests had a magnificent time in the mountains, coming back revitalised from the fresh Alpine air, and with satisfied palates. Attention to detail was apparent throughout the whole Mountain Gourmet Ski experience, with all dinners thoroughly prepared by the talented Michelin-starred star chefs. Guests partook in a scenic adventure whilst treating themselves to some of the Alps finest food for 2016.

All restaurants were accessible by foot, cable car and snowmobile. Some guests were accompanied by non skiing partners and friends who could just enjoy great food and company as well as all the amenities of the resort.

For 2017 prices will start from £3,850 per person based on two sharing a deluxe room for 3 nights on B&B at the 5* Hotel Royal and Golf in Courmayeur with scheduled economy flight with Swiss International Airlines from London Heathrow AND in addition: Heston's breakfast at his restaurant The Perfectionists' Café in Terminal 2; return shared minivan transfers; 3 day ski pass, 2 half days ski guiding or instruction; First night dining experience at the hotel with Michelin star chef Maura Gosio and Heston, Sat and Clare joining guests for dinner; second night gourmet dinner at La Chaumiere mountain restaurant by Sat, Clare and Marcus's team and last night rustic dinner at the Rifugio Maison Vieille on the mountain cooked by Sat, Clare and Marcus's team with transport by cable care and snowmobile followed by a party with the legendary Kudos; Aosta Valley and Italian wines served with all three

dinners.

For more information call Momentum Ski on 020 7371 9111 or visit www.momentumski.com

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