

FRIDAY EVENINGS WITH HEAD SOMMELIER DAVID VAREILLE

BAR BOULUD'S HEAD SOMMELIER DAVID VAREILLE HOSTS A CALENDAR OF RELAXED FRIDAY WINE EVENINGS TO WIND DOWN THE WEEK. TAKE A SEAT AT THE RESTAURANT'S HIGH TABLES IN THE BUZZ OF BAR BOULUD'S LOUNGE AS DAVID SHARES HIS SECRETS DURING THESE INFORMAL, THEMED MASTERCLASSES.

TAKING PLACE BETWEEN 6 AND 7.30PM

TWO GLORIOUS GRAPES - PINOT NOIR & GRENACHE £45 PER PERSON

JOIN US ON 30 OCTOBER 2015 AS WE SAMPLE GRENACHE FROM CHATEAUNEUF DU PAPE AND PINOT NOIR FROM THE BURGUNDY REGION AND EXPLORE HOW THESE TWO GRAPE VARIETIES CHANGE OVER TIME.

CHARCUTERIE, WINES & CRAFT BEERS £45 PER PERSON

JOIN US ON 27 NOVEMBER 2015 AS WE PAIR SOME OF DAVID'S FAVOURITE WINES AND BEERS WITH A SELECTION OF BAR BOULUD'S FAMOUS HOUSE-MADE CHARCUTERIE.

TO RESERVE YOUR PLACE, PLEASE CONTACT OUR RESERVATIONS TEAM ON +44(0)20 7201 3899 OR EMAIL MOLON-PDR@MOHG.COM

WE LOOK FORWARD TO WELCOMING YOU TO BAR BOULUD, LONDON, LOCATED AT MANDARIN ORIENTAL HYDE PARK, LONDON.