

Press release

Monte-Carlo SBM and its chefs present
Dinner on the Grass imagined by Alain Ducasse
For the "Week End d'Exception" celebrating
The 150th anniversary of Monte-Carlo SBM
Friday July 5th 2013

To mark this anniversary, the dinner on the grass imagined by Alain Ducasse will be followed by a concert featuring Lang Lang, Dame Shirley Bassey and Jamie Cullum at the Opéra Garnier. Festivities continue on the next day, with the opening of the «Dangerous Luxury» exhibit by Brothers Campana. In the evening at the Salle des Etoiles, Rod Stewart will take the stage, launching the summer season at the Sporting Monte-Carlo.

A Riviera themed bucolic dinner

In front of restaurant The Louis XV, in Monte-Carlo Casino Square, privatised and transformed into a Mediterranean garden, 500 guests, all loyal to the Principality, will experience an unforgettable evening punctuated by open-air, casual and attentive service.

In honour of this festive dinner, Haute Cuisine plays the game, relaxes its rules to enable the guests to enjoy to the fullest this unique event orchestrated in ten gourmet strokes. Surprises lead to discoveries; Mediterranean flavours follow suite to one another in a just and respectful menu paying tribute to the abundant and generous Riviera nature. Alain Ducasse gives each produce its best role, in his quest for the origin of flavours. The taste of essential.

A dream setting...

Inspired commander of the Mediterranean garden, faithful companion of primitive Provence landscapes, landscape architect Jean Mus created an original backdrop for the Dinner on the Grass, a premiere in Principality history. The 5400 m² of Casino Square will be covered with lawn, joining the Hotel de Paris, the Casino, the Monte-Carlo Opera and the Café de Paris.

At the centre of the Square, as a special tribute to Bordeaux Grands Crus by the glass (www.150vins.com), Jean Mus created a vineyard, bordered by sentinel rose bushes, to be harvested in the autumn. « *At the heart of the celebration, the rhythm of grapevines is a source of joy* » he says.

A charming bucolic scenery: feet in the grass, guests will be seated around elegant metal chairs and tables, creating a delightful bucolic scene. The setting of this outdoor dining room, sheltered by natural Bohemia olive tree, mastic, myrtle and laurel hedges evoke the unconditional love that the Princely family holds for our Monegasque land and the indigenous flora of the Mediterranean shores.

...Dream of simplicity

With simplicity and generosity Alain Ducasse creates a casual dinner, inviting us to discover and share his essential land and heartfelt region, located between Côte d'Azur, Provence and Italy.

A Monegasque specialty welcomes the guests as an aperitif. Barbagiuans are delicious stuffed rissoles of green chard, spinach leaves, whites of leeks, fresh onions, parsley, basil, marjoram and chives, bonded with sheep ricotta, egg and Parmigiano Reggiano.

8 pm: the pop-up garden reveals itself and its splendours, as the guests make their way to their tables, discovering tigelle, a fougasse served warm, topped with red capsicum pepper, pesto and raw marinated anchovies. Sheltered by a rustic cloth closed by a clothes peg, they await the hand whose swift movement will release their tender flavour.

Then starts the elegant ballet of the one hundred waiters in green aprons dashing down the Casino stairs and each carrying a mesh metal basket with wood handle, just like in the countryside. A colour chart-style menu describes the menu in ten summery notes.

The dinner, placed under the sign of friendliness and freedom can now begin.

A Midsummer Night Menu...

1

San Remo Gamberoni, delicate gelée

In a small glass jar, a fine natural rockfish soup gelée brings subtle iodine freshness. Genoa Gulf conservation fisheries offer delicate San Remo gamberoni simply marinated in olive oil, with a slight touch of Menton lemon.

2

Haute-Provence Caviar

This is the nickname of these organic lentils from Mont Ventoux. Placed on a slightly vinegary puree and a subtle beef jelly, they are carefully presented in a metal can and must be eaten with a wooden spoon. Earthy Provence celebrates its primal flavours while reviving its essential and nourishing gestures.

3

Melon, Culatello from the Spigaroli Brothers

A few dices of melon, bursting with sweetness and sunshine, spiked together with some finely sliced Culatello di Zibello, served wrapped up in butcher's paper. Made in Parma, this Spigaroli brother's charcuterie, once praised by Giuseppe Verdi who loved its unique flavour, is eaten with your fingers.

4

Pappa al pomodoro

When opening the round and red-enamelled tin, guests discover the soup made from fresh tomatoes, gently simmered, mixed with slightly stale bread. A drizzle of fruity olive oil, a little pesto... and Tuscan memories from a product of peasant flavours fully express themselves.

5

Foie gras and black truffle duck terrine

While a basket of country bread is placed on the table, the « noble » interpretation of a country style terrine, combining foie gras, duck and truffle, exhales its aromas. Born in the Landes, Alain Ducasse invites the guest to perpetuate the ritual of toasted bread, of terrine eaten directly from the glass jar, from the end of an Opinel knife.

6

Raw vegetables, olive condiment

Vegetables are presented in a tender green enamelled box. Fennel, carrot, radish, cucumber... Associated with a Sospel olive paste incorporated with anchovies, vinegar and capers, like tapenade. A note of freshness that reminds us that, under the gilded ceilings of the Louis XV or on a country table, nature reveals itself fully in the simplest of ways.

7

Comfit vegetable Tian

Hidden under the lid of a white wooden box, trumpet zucchinis, eggplants and tomatoes are interposed into thin slices and slow cooked on a bed of baby white onions. A delicate round stuffed Niçoise zucchini is placed over the warm tian.

8

Osso buco, potato gnocchi

A slight orange note accompanies the fine aroma of osso buco. Served hot, the grilled veal shank and its fondant marrowbone rest on a sauce made of tomato, onion, celery and mushroom, simmered in the purest family cooking style. The gnocchi are rolled with a fork, as required tradition.

9

Aged Comté, local dried goats' cheese, walnut/hazelnut crackers

If aged Comté, respected cheese issued from the Jura Massif, is characterized by a surprising aromatic richness, local goats cheese, farmed in the Alpes-Maritimes evokes all the salty flavours of the Mediterranean. A transparent pocket unites them to a walnut/hazelnut cracker.

10

Wild strawberries, mascarpone sorbet

After the refreshment provided by the Oshibori, a verbena scented napkin, a glass of sweet Sangue d'Oro, Moscato di Pantelleria, is served. Waiters go from table to table, with large baskets, scooping out sweet soft quenelles of mascarpone sorbet and a fine strawberry jelly, scattered with wild strawberries.

The dinner ends as moonlight rises... Master of ceremony Carole Bouquet invites guests to make their way to the Monte-Carlo Opera. Then begins the concert with the Monte-Carlo Philharmonic Orchestra, with Lang Lang, virtuoso pianist, the intoxicating voice of Dame Shirley Bassey and Jamie Cullum.

After the Opera, on Monte-Carlo casino staircase, each guest will be given chocolate-hazelnut shortbread, made at the Manufacture de Chocolat Alain Ducasse.

Wines in unison

Champagne Moët & Chandon, Rosé Impérial

The cocktail is the occasion to discover Casino Square transformed into a pop-up garden. A flute of Moët & Chandon, Rosé Impérial Champagne, served from a magnum, accompanies this moment. Its festive spirit, intense fruity flavour summons to mind all the richness of Champagne harvests.

Four rosé wines, issued from different regions will be served throughout dinner, offering an array of pleasures:

Château Minuty rosé « Prestige » 2012, Côtes de Provence, cru classé from the St Tropez peninsula. A wine of character, powerful and elegant, benefiting from 25 years of experience.

Château Barbeyrolles rosé « Pétale de rose » 2012, Côtes de Provence. On the road towards Var, Château Barbeyrolles is one of the estates that have made the success of Provence rosé. A floral and fruity nose, good length in the mouth...

Château Pibarnon rosé 2012, Bandol. A sensual wine. Served chilled, its aromas perfectly marry its coral tones.

Clos Réquier rosé 2012, Côtes de Provence. With grape varieties 45% grenache, 45% cinsault and 10% cabernet sauvignon, Clos Requier is noted for its frank and aerial attack highlighted by hints of red fruit.

Le Petit cheval 2004, Saint-Emilion Grand Cru

With its beautiful ruby red colour, it comes from the same region as the prestigious Château Cheval Blanc. It also has the same typical characteristics. With heady and elegant tannins, its youth expresses good aromatic intensity and very good balance.

Sangue d'oro, Passito di Pantelleria, 2009

« A wine with the colour of the sun, that carries the scent of summer and fruits from the Orient », is how Carole Bouquet describes Sangue d'oro which she produces in the Island of Pantelleria, at the Southern tip of Sicily. The aromatic complexity of this Moscato di Pantelleria comes from a process of natural drying in the sun.

An ideal distribution

Commitment for the exclusive benefit of Taste, this dinner is also an outstanding professional and human adventure conducted by teams united by the rigour, and animated by the pleasure of sharing excellence.

230 people from Monte-Carlo SBM are involved in organising this event, including 10 chefs and 66 cooks; 2 head pastry chefs and 14 pastry chefs; 3 head sommeliers and 30 sommeliers; 105 maîtres d'hôtel, head waiters and commis. Careful movements, harmonious expertise joined together with free and confident creative impetus, guaranty the success of this unique evening.

Some interesting figures ...

5400 m² of lawn, 250 grapevines, 68 gardeners.

2000 barbagnans ; 650 tigelle ; 21 kg of lentils for the Haute-Provence caviar; 37 kg Picadilly tomatoes for the Pappa al pomodoro ; 1950 radishes for the raw vegetables; 2600 slices of aubergine for the comfit vegetable tian; 3250 potato gnocchi, fork-rolled; 32,5 liters of mascarpone sorbet; 650 chocolate shortbread; 1800 bottles of water; 812 clothes pegs; 4836 small pots of 8 types ; 3720 teaspoons of 5 types.

In the kitchen, Alain Ducasse is assisted by Franck Cerutti, Executif Chef of the Hotel de Paris, Dominique Lory, Head Chef at Louis XV, Bruno Caironi, Consultant Chef, and all the chefs from Monte-Carlo SBM

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