

Welcome to the Culinary Tasting Experience!

Brought to you in collaboration with Avec Plaisir and Scena located in the Old Port, Chef Wadensky Fontaine will take you on a culinary experiment using unique ingredients. Let your senses surprise you with this demonstration.

Pre-event Prep:

Please make sure to have the following items on hand to fully partake in the experience:

- Lemon, cut into wedges
- Dark chocolate (minimum 70-90%)
- Miracle berry (provided in the culinary kit)
- Red Sichuan peppers (provided in the culinary kit)
- Glass of water

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First Tasting:

Miracle Berry & Lemon

1. Cut lemon and bite into one of the wedges
2. Rinse your mouth with water
3. Take the berry and let it melt on your tongue for about 15-20 seconds
4. Once the berry has melted, bite into a lemon wedge again
5. What do you taste?

Second Tasting:

Dark Chocolate & Sechuan Pepper

1. Bite into a piece of dark chocolate to feel its bitterness
2. Rinse your mouth with water
3. Bite into 1 or 2 peppercorns
4. Crunch again in the dark chocolate
5. What do you taste?

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