



SUSHI & CHAMPAGNE

Together with Michelin starred restaurant - IYO

Melano – Monday, 27 November 2017

For the first time ever, the highly-acclaimed Milanese restaurant - IYO - will be in Switzerland, preparing a wonderful menu at ARVI's exclusive location, The Secret Spot, on Monday, 27 November 2017.



In 2015, IYO was actually the first ethnic restaurant in Italy to receive a Michelin star. And today, the restaurant, owned by Claudio Liu, is known as a little piece of Japan in Italy's bustling fashion capital. By the end of the night you may be thinking you stepped into their restaurant in Milan, not Melano! The evening will be an unforgettable sensory experience of Japanese cuisine and perfectly paired wines.

We have planned a tasting menu consisting of 7 courses, which will be served with the finest Champagnes in the world. The pairing has been expertly selected by IYO's Managing Director and Chef Sommelier, Matteo Ghiringhelli together with our very own, Brand Ambassador and Sommelier, Davide Vaccarini.

So get your chopsticks ready for this incredible pairing!

THE WINE LIST

Champagne Latitude Extra-Brut Blanc de Blancs, Larmandier-Bernier NV

Champagne Brut Blanc de Blanc, Billecart-Salmon NV

Champagne Blanc de Blancs, Champagne Barons de Rothschild NV

Champagne Brut Cuvée 735 (Dégorgement Tardif), Jacquesson NV

Champagne Brut Rosé, Krug NV

Champagne Demi-Sec, Billecart-Salmon NV

A surprise wine pairing will also be served.

TICKET

CHF 250.00, VAT Incl.

RSVP: events@arvi.ch

EARLYBIRD TICKET PRICE

CHF 220.00, VAT Incl.

Offer valid until 17.10.2017

LOCATION

19.00h

ARVI SA - The Secret Spot

Via Pedemonte di Sopra 1, CH-6818 Melano

Dress Code: Smart casual

ADDITIONAL INFORMATION

Places are limited to 20 people. If less than the minimum number of participants respond, ARVI reserves the right to cancel the event. Registration will be confirmed only upon advance payment, no later than 20.11.2017. The registration fee is not refundable. The offer is valid only for the labels mentioned above; any additional requests will be charged separately. Please note that one single tasting glass will be served per label. The price includes educational materials and a menu to accompany the wines.