



For one night only, Dom Pérignon and Tom Aikens celebrate **Muse's 4th Birthday** with an exclusive 10 course dining experience paired Dom Pérignon Vintages.

On **1st February 2024**, guests are invited to experience the culinary delights of Tom Aikens in Muse's intimate 26-cover converted mews house in Belgravia.

The menu with paired vintages will be priced at £450pp.

Forever picking

Snacks inspired by the seasons. This stems from my recollection of being in the garden with my mother and picking anything that was edible.

The rule of three

The number 3 is a mystical & spiritual number featured in many guises & Folklores. 3 wishes, 3 lives, 3 guesses, 3 little pigs, 3 bears, 3 Billy goats gruff. Therefore 3 snacks will always be better than 2.

Dom Pérignon Vintage 2013

Neither black nor white

(caviar, cauliflower, waffle)

Being a chef requires creativity. There is never a right nor wrong answer and creativity is never a black nor white process. Sometimes nature gives us a helping hand in matching colours with taste and flavour, these are indeed very black and white.

Dom Pérignon Vintage 2012 Magnum

Making & breaking

The comfort and satisfaction I get from making and eating bread stems from a long journey with many memories along the way. To me, it means comfort, satisfaction, sharing, connection, love and of course the joy you receive in the actual eating of bread.

The bitter cold

(scallop, kombu, turnip)

A dish served cold, although not as cold as when I prepped my first hand-dived scallop at La Tante Claire. Pierre Koffmann made us prep over 100 scallops outside each day because it was easier, however the cold made us prep much faster than normal so we could get back in the warmth as soon as possible.

Dom Pérignon Vintage 2012 Magnum

Conquering the Beech tree

(langoustine, pork fat, burnt apple)

My first memory as a child was a sense of fearlessness. I was always taking risks and looking for challenges. We had a very tall and beautiful copper beech tree in our garden that I would climb again and again. As chefs, we must always challenge ourselves.

Dom Pérignon Rose Vintage 2009

Life is full of pasta-bilities

(chestnut, cep, black truffle)

There are many skills as a chef that you need to have in your back pocket, and making pasta is one of them. Under many of my mentors I made hundreds of raviolis that were poles apart in size, style & taste, however it was always exciting to see originality shine through

Dom Pérignon Vintage 2004 Plénitude 2

Patience is a virtue

(dover sole, Romanesco, oyster)

Learning to be patient can be difficult, and this is something I've battled with throughout my career! The Dover Sole has a surprisingly long-life span of 58 years, and we only use those caught aged between 13 to 17. Patience is therefore a must.

Dom Pérignon Vintage 2004 Plénitude 2

Tastes Like Chicken

(chicken, barley, truffle)

A phrase we've all heard far too many times when someone tastes something unusual! In this instance, we really do hope it tastes like chicken. We slow age our Sladedown Farm chickens to create a tender and more succulent meat.

Dom Pérignon Vintage 2004 Plénitude 2

Wait and see

Many of you will remember your mother's voice when asking "what's for dessert?" All I will say is that it is a sweet, seasonal delight!

The Norfolk Fool

(wild berries, ginger, mascarpone)

The Norfolk Fool is not me, but my take on the trifle; a classic family dessert which has always been my favourite, captivating me with multiple layers and flavours. The trifle we know today originated from the 1500s and is intertwined with another dessert called a Fool; layers of fruit, cream and cake pieces.

Hennesy XO