

Olive Oil Dinner

Wednesday 30 June at 7pm



La Dolce Vita D'Olio Dinner

Meet our top olive oil producers: Fadrique Alvarez de Toledo from Marques de Valdueza, Catherine Hughes from Castelas, Contessa Maria Cristina Rizzardi from Guerrieri Rizzardi and Principessa Marina Colonna from Marina Colonna at this exclusive olive oil tasting and dinner. We spent many days and tasted hundreds of olive oils to find the Fortnum's 2010 new harvest crop. Learn how to taste this most wonderful of Nature's bounties and enjoy a three course dinner, with each course inspired by one of our oils. During each course the creator of the oil will talk you through the subtle nuances of the flavours you will taste.

Ticket Price: £30 Reservations: 0845 602 5694 Location: Gallery Restaurant

The Olive Oil Producers

Fadrique Alvarez de Toledo from [MARQUES DE VALDUEZA, Spain](#)

This oil comes from carefully cultivated olives on the Perales estate in Extremadura, south-west Spain. Here the Marqués de Valdueza cultivates, among other things, 200 hectares of olive trees. It has been the family's custom for many years to pay enormous attention to nature. This is reflected in their farming methods, which are based on complete respect for nature. Every aspect of the production process is carried out meticulously, combining generations of experience and tradition with modern technologies and the latest innovations.

The Arbequina, Picual, Hojiblanca and Marisca olive varieties are blended by the in-house oil expert, Cristino Lobillo Rios. He ensures the resulting oil is one of great depth and balance and one deserving of the beautiful Valdueza bottle.

The oil has a fruity bouquet of apples, fresh grass and almonds, and touches of dried fruit. It is slightly tart with a hint of spice, perfect to drizzle over any dish.

£16.50 / 50cl