



ROUNDTABLE 2: THE FUTURE OF FINE DINING- AND THE ROLE OF FINE WINE

LOCATION: Salle des Voûtes, Table 1, Priory

DESCRIPTION

This group will address the collective experience of its participants, their philosophy and wishes for the next decade on the restaurant of the future: emerging trends in Fine Dining and how Fine Wine will be sought and sold there.

OBJECTIVE OF ROUNDTABLE

Draw from the collective wisdom of the participants and create a shared vision of what the best practices could or should be in the world of Fine Dining. Drawing on professional and personal dining, cheffing or sommelier experiences, articulate an expectation and a vision for the fine dining experience of tomorrow. Distil collective thinking in to actionable ideas.

PREPARATION AHEAD OF ARRIVAL

Please review the questions below which are suggested as prompts to get you started: Please add topics that you think are related and relevant, and address them.

- 1) THE PAST: *What was going on 10 years ago as compared with today*
 - The restaurant revolution: the deformatisation and decentralisation of Fine Dining and other trends - a flash in the pan or here to stay?

- 2) WHERE ARE WE NOW? *Progress and new challenges*
 - What are your sacred cows that we should fight to protect and preserve
 - How has wine kept up with the Fine Dining revolution?
 - Rise of the Celebrity Chefs and the Uber Somms - are we finished?
 - Natural Wines vs Fine Wine competing for the affections of the Uber Somms
 - What has changed behind the scenes?
 - What isn't working and needs to change?

- 3) LOOKING AHEAD (*3 years, 10 years and beyond*)
 - Will Fine Wine and its rituals become less sacred in the future and change the way a new generation of buyers drinkers are connected?
 - Cooking Techniques, classic vs trendy: still room for both?
 - What are some best practices from other areas that can help us in the Future?
 - If we had a magic wand how would we improve the efficiency and effectiveness of the process?
 - How will the trend toward the deformatisation of Fine Dining affect the future of Fine Wine?
 - What will future sommeliers look like? Will they even be humans? What will they be looking for when building their list?
 - By 2020, 50% of meals in countries like Britain or the US will be eaten outside of the home. What will this mean for Fine Wine?

MATERIALS

Please gather any materials, studies, statistics, data, infographics, cartoons, visual supports that you think could add to the topic and would be interesting to share. (We are setting up a place on the cloud to compile these for reference)