

# X MUSE ARTIST COCKTAIL PROGRAM

At the 59th Venice Biennale

served in X MUSE Bar @ Venice Meeting Point

April 19-23, 2022

## *X MUSE CLASSIC COCKTAILS WITH A TWIST*

### X MUSE SIGNATURE MARTINI

created by Sebastien Gans

X MUSE stirred with dry vermouth,  
distilled olives, served with a caper berry

### BONNINGTON

created by Sebastien Gans

X MUSE stirred with sherry and  
herbal amaro, served with orange zest

## *X MUSE ARTIST COCKTAILS*

7ΔIO (read “seven dio”) inspired by 59th Venice Art Biennale’ theme

Interpreted by Vadim Grigoryan, created by Sebastien Gans

X Muse in a refreshing mix of lemon, basil, honey and ginger served in a tumbler with a white grape

“The cocktail concept is the reaction to one of this Venice Biennale’ key questions, posed by chief curator Cecilia Alemani: “What constitutes life, and what differentiates animals, plants, humans and non-humans? ”

As a drinks brand, X Muse is inevitably linked to the myth of Dionysus, whose identity and essence are surprisingly contemporary. Dionysus’ answer to Alemani’s question would be “no difference”. Indeed, he mysteriously fuses the man and nature, woman and man, plants and animals, the old and the young, crosses the limits set by civilization, and possibly also crosses boundaries between life and death, and in general between creative and destructive forces in himself and the world.

MAGICAL TALES inspired by Leonora Carrington

Interpreted by Vadim Grigoryan, created by Sebastien Gans

X Muse in a surprising and delicate interplay of sweet, sour, bitter and salty tastes coming from raspberries, lemons and Campari, served in a copette with salty sesame mix

“The Milk of Dreams”, the title of the Fifty-Ninth Venice Biennale, is taken from a 1950s book by Leonora Carrington, British-Mexican surrealist artist. The artist’s esoteric practice resonates strongly with X Muse’s own love for esoterics, passion for alchemy, and continuous search for sparkles of inspiration in the ancient wisdom.

## KITHSHIP RITUALS inspired by Alberta Whittle

Created by Russell Burgess

X Muse in a mix of fig, ginger and rosemary

“My muse is kithship. After so long apart, the dream of toasting with friends and loved ones nestles in my heart. The time for celebrations, wakes and invocations is now, urgently reminding me that communion with kith and kin is long overdue. Feeling the desire to call Forth revelry as stolen time, topsy-turvy power from below, the flavours of this cocktail are muddled with hope, figs, ginger, rosemary and citrus.” Alberta Whittle

## GARDA MUSE 2.0

inspired by FormaFantasma, created by Sebastien Gans

X MUSE shaken with lemon juice, tarragon and absintht and served and garnished with a drop of olive lemon oil

“One of our favourite spots in the world is Garda lake. The area is famous for its lemons, olive oil, and lacustrine algae. We think the cocktail should reference this sandy, green water of the lake.”  
FormaFantasma