

# Degustation magic

**A**t Tiffanys they believe that “fine dining is the best entertainment”, and this landmark city restaurant is putting on three great shows to liven up the dreary days of winter.



Noel, Tiffanys owner, and Richard, restaurant manager.

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Winemakers' Dinners, featuring three of New Zealand finest wine producers matched with five-course degustation menus, are being held on the last Wednesdays of June, July and August. The winemakers – Pegasus Bay, Te Mata and C J Pask – were selected not only because their wines are favourites with Tiffanys' diners, but because owner Noel McGuigan believes they are three of New Zealand's best.

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The Pegasus Bay Winemakers dinner is the first of the trio. “We chose Pegasus because it is renowned as one of New Zealand's best, but also because it is Canterbury's premium winery and we specialise in serving the best in regional food and wine,” explains Noel.

Winemaker Lynnette Hudson will be on hand to talk about the history of Pegasus Bay and the food and wine matching.

Te Mata Estate is regarded as one of the top five wineries in New Zealand according to one respected American wine writer and its flagship wine, Coleraine, has been described by critic Sam Kim as New Zealand's best red. This wine

will feature as the finale at the Te Mata winemaker's dinner on 28 July teamed with a twice-baked blue cheese soufflé with sourdough Welsh rarebit and spiced pear. Te Mata's Nicholas Buck will be attending to discuss this illustrious winery.

Last but not least is the C J Pask Winemakers dinner on 25 August. C J Pask is famous for its award-winning wines from grapes grown in the hot shingly area known as the Gimblett Gravels. The degustation menu will feature Gimblett Road wines, and winemaker Kate Radburnd will explain how the wines capture the essence of this unique terroir.

While these dinners are extra special occasions, any visit to Tiffanys is an event to remember. Once referred to as “the old tortoise” at the end of The Strip, it is now in its 29th year and has outrun many of the other flashy young hares.

This longevity is due to a unique combination of factors. Situated in a charming old building on the banks of the Avon, Tiffanys is one of the few restaurants that offer diners a taste of tradition, with white linen cloths and napkins and full table service. Combine this with the flair of chef Glen, who, with 10 years at London's Waldorf and Selfridge hotels, creates dishes that enhance the exceptional quality of the local produce Tiffanys specialises in.

Like that tortoise, it's a winner!

Menus Wine/Food matches are published on [www.tiffanys.co.nz](http://www.tiffanys.co.nz). Seats to the Winemakers Dinners are limited. Bookings essential. Phone Tiffanys on 03 379 1350.



*Tiffanys*  
restaurant & bar

## WINE MAKERS DINNER

5 Course Degustation Menu

**BOOK NOW**

Wednesday 25<sup>th</sup> August

CJ PASK



GIMBLETT ROAD  
HAWKES BAY  
NEW ZEALAND

[www.tiffanys.co.nz](http://www.tiffanys.co.nz)

Tel.: 379 1350