

22 September 2009

THE PENINSULA CELEBRATES 150 YEARS OF GAJA WINES

Continuing a series of dinners hosted by renowned wine makers, The Peninsula Hong Kong is delighted to welcome Ms Gaia Gaja, daughter and heir of the owner of Gaja Winery, Mr Angelo Gaja, to a very special evening on Tuesday, 20 October to celebrate the 150th anniversary of Gaja and to showcase six exceptional Italian wines, including the three vintages Barbaresco 1985, Barbaresco 1971 and Barbaresco 1964.

“As a heritage hotel, The Peninsula is honoured to celebrate Gaja’s significant milestone of 150 wine-making years at Gaddi’s, Hong Kong’s oldest and finest French restaurant. The hotel and the winery share a legacy of excellence and renowned reputation, and this gala evening offers a unique dining experience by combining great traditions from Italy and Hong Kong,” says Oliver Schnatz, Director of Food and Beverage.

Gaddi’s Chef, David Goodridge, says, “The exemplary wines on this menu have inspired my selection of ingredients for the dishes to complement the wines’ flavours. The entrée, which showcases beef prepared in three ways, is served with three vintage wines, Barbaresco 1985, Barbaresco 1971 and Barbaresco 1964, to offer a distinct dimension of taste and texture, enlivening the complexity and aroma of the vintage wines. Every dish on this menu carries the same degree of thoughtfulness in its creation.”

The gala evening begins with a cocktail reception at 7:00 pm, followed by a special introduction to the wines by Ms Gaja. At 8:00 pm, a specially created five-course menu will be served and paired with six exemplary wines, which include Alteni di Brassica 1998, Darmagi 1997, Sperss 1989, Barbaresco 1985, Barbaresco 1971 and Barbaresco 1964.

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Filet de saumon sauvage fumé et poché à l'huile vierge d'olive, coulis au citron et oursin
Lightly smoked wild salmon poached in olive oil with a lemon coulis and sea urchin purée

Ateni di Brassica 1998

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Pâté de campagne au marcassin et foie gras confit, groseilles épicées
Country style pâté of wild boar and confit of goose liver with spiced cranberries

Darmagi 1997

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Raviolo de royale de topinambours à la truffe blanche d'Alba
Raviolo of Jerusalem artichoke custard with Alba white truffles

Sperss 1989

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Combinaison de boeuf en trois façons
Combination of beef in three ways

Barbaresco 1985

Barbaresco 1971

Barbaresco 1964

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Pamplémousse mariné en gelée, mousse et granité, florentine tiède
Marinated pink grapefruit with its own mousse, jelly and granité, warm florentine

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Mocha ou thé Peninsula
Moka or Peninsula tea

Petits fours

HK\$ 4,888 per person (subject to 10% service charge)

For reservations, please telephone (852) 2315 3171, fax (852) 2315 3140 or e-mail
diningphk@peninsula.com.

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ABOUT GADDI'S

Since its opening in 1953, Gaddi's has long held an impeccable reputation as a supreme social setting and superb restaurant. Its chandeliers and blue and gold tones create a gracious backdrop for exemplary service, gourmet French cuisine and a magnificent wine list, while a private dining room provides an excellent venue for special occasions. In addition to serving the finest French cuisine, from Mondays to Saturday evenings The Gaddi's Band plays music for dancing.

ABOUT DAVID GOODRIDGE

Gaddi's Chef, David Goodridge, honed his skills working alongside one of the world's finest chefs, Raymond Blanc. Goodridge spent eight years at the two-Michelin-starred Le Manoir aux Quat' Saisons in Oxfordshire, England, rapidly working his way through the ranks from Pastry Chef to attain Senior Sous Chef at the age of just 25 – a remarkable rise. Goodridge also spent three short spells gaining further experience at three triple-Michelin-starred restaurants in France: Le Maison Troisgros, Restaurant Pierre Gagnaire and La Côte D'Or.

In 1999, Goodridge was honoured with the 1999 Acorn High Achievers Award by *Caterer and Hotel Magazine*, the award acknowledging young achievers aged under 30. "I had the drive and ambition, but also the dedication and determination," he says. He also won three gold medals and two silvers in Salon Culinaire national competitions.

After leaving Le Manoir in 2002, he worked in Tokyo and Tokushima, under respected chef Koyama Hirohisa at his eponymous restaurants. The year there allowed him to broaden his perspective by working on new skills and learning about new ingredients, as well as the different sensibilities of Asian colleagues and guests.

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Goodridge says he never expected to return to Asia, but he was overwhelmed when the offer to helm the Gaddi's team came up in 2004. Five years on, Goodridge retains a simple philosophy, "I want guests to have the feeling that they can't wait to come back," he says.

ABOUT GAJA WINERY

Gaja Winery was founded in 1859 by Giovanni Gaja. Its great traditions have been passed down through four generations, and are upheld by current owner Angelo Gaja, who is credited with the introduction of innovative wine-making techniques in his vineyards and cellars that revolutionised the wine-making industry in Italy.

The Gaja family originally lived in Spain, and they moved to Barbaresco, Italy in the 17th century where they opened a tavern, serving wines and food. Gaja Winery is internationally acclaimed for producing elegant, opulent wines that are true to their origins.

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