

THE PENINSULA

HONG KONG

9th October, 2008

THE PENINSULA PRESENTS THE CHAMPAGNES OF DOM PÉRIGNON

Continuing a series of exclusive dinners hosted by renowned wine makers, The Peninsula Hong Kong is delighted to welcome Mr Vincent Pagès, Brand Manager for Moët et Chandon and Dom Pérignon to Gaddi's for a very special evening on **Thursday, 16th October 2008**. Mr Pagès will showcase four exceptional Champagnes including Dom Pérignon Cœnothèque 1975, one of the finest Cœnothèques from a remarkable harvest year.

Cœnothèques from Dom Pérignon, which have been aging undisturbed for up to 30 years, are the finest Champagnes from great vintages only. Dom Pérignon Cœnothèque 1975 has been kept in a delicate state in the deep cellars of Moët et Chandon since its production, and its freshness and complexity remains extremely well-preserved in this 1975 vintage.

Gaddi's Chef, David Goodridge, describes Dom Pérignon Cœnothèque 1975 as “an exclusive and unique Dom Pérignon with great structure. I have designed a tasting menu to highlight the tones of the food, with the flavours in the Champagnes bringing out the nuances in the dishes, and vice versa.”

The entrée, paired with Cœnothèque 1975, has been created to extract and reinforce the flavours of the Champagne. “The citrus-marinated salmon is lightly smoked to enliven the complexity and oak aroma of the Champagne. Because the fish is poached, its texture is kept soft and creamy, while the spices of the olive oil maintain a good balance in taste. Also, the natural nuttiness in caviar enhances the rich hazelnut flavour found in the Champagne.” Every dish on the tasting menu carries the same degree of thoughtfulness in its creation to offer a fine pairing of food and Champagne.

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The gala evening on 16th October begins with a cocktail reception at 7:00 pm, followed by a special introduction to the Champagnes by Mr Pagès. At 8:00 pm, a specially created five-course menu will be served and paired with four exemplary Champagnes: Dom Pérignon Vintage 2000, Dom Pérignon Œnothèque 1995, Dom Pérignon Œnothèque 1975 and Dom Pérignon Rosé Vintage 1998.

Dom Pérignon Œnothèque

Canette de Chalon, foie gras mariné et poire confite

Chalon duck with marinated goose liver and pear confit

Dom Pérignon Vintage 2000

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Boudin de homard de l'Atlantique enveloppé dans sa gelée et cappuccino

Roasted Atlantic lobster wrapped in its gelée and lightly-whipped cappuccino

Dom Pérignon Œnothèque 1995

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Saumon poché à l'huile vierge d'olive, caviar Oscietre

Lightly-smoked salmon poached in olive oil, with Oscietra caviar

Dom Pérignon Œnothèque 1975

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Combinaison de porc en trois façons, chou-fleur et porcini

Pork in three ways with cauliflower and porcini

Dom Pérignon Rosé Vintage 1998

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Compote de figues aux épices et glace au Porto

Stewed purple figs with spices and Port ice cream

Dom Pérignon Rosé Vintage 1998

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Mocha ou thé Peninsula

Moka or Peninsula tea

Petits fours

HK\$ 4,488 (subject to 10% service charge)

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A special menu paired with unique Dom Pérignon Champagnes is also available in Gaddi's from 13th to 26th October 2008. For reservations, please telephone (852) 2315 3171, fax (852) 2315 3140 or e-mail diningphk@peninsula.com.

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 Cote 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 Culinare 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 diners.

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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. Four 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 VINCENT PAGÈS

Vincent Pagès holds a degree in Agronomy Engineering from the National College of Agronomy in Toulouse, having specialised in the wine and spirits industry. After completing his studies, Pagès moved to Pomerol and then to Saint Emilion to obtain hands-on exposure and to discover Bordeaux. He has been with Moët Hennessey since 2003, when he joined the company as Wines and Spirits Trainer in Korea.

Pagès became a full-fledged wine and spirits educational advocate in 2004 after he partnered with Simon Tam to develop and implement the MHAP Wines & Spirits Educational Programme Level 1 and 2, equivalent to the London WSET programme. During his tenure as Regional Brand Ambassador for Moët Hennessey beginning 2005, Pagès' mission encompassed publicising educational and tasting programmes. He currently holds the position of Brand Manager for Moët et Chandon and Dom Pérignon.

ABOUT DOM PÉRIGNON

Specialising in vintage champagne, Dom Pérignon is the renowned cuvée of Moët et Chandon. Dom Pérignon is famous for its top-quality vintage champagnes with fine bubbles and a complex texture. Hugely popular among luxury wine connoisseurs, Dom Pérignon is synonymous with sophistication and discernment. Dom Pérignon's reputable champagnes are produced based on the founding belief to make the "best wine in the world." (<http://www.domperignon.com>)

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