

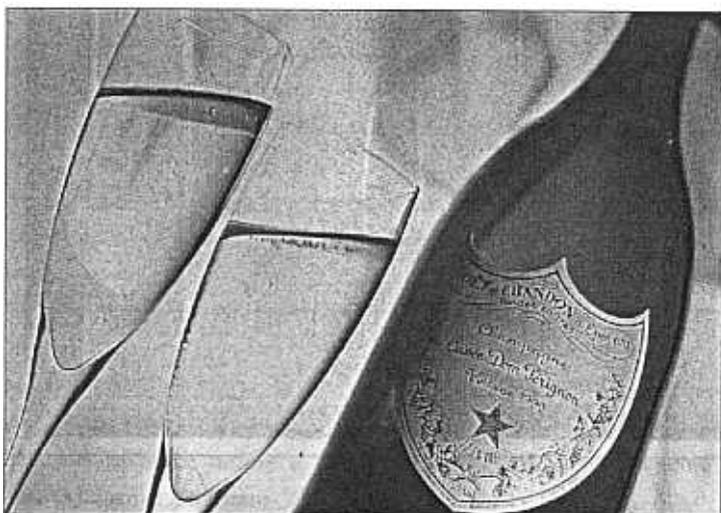
Prestige sponsorship

FROM THIS WEEK, Cuvée Dom Pérignon will be gracing the pages of every issue of Harpers with sponsorship of The Interview, our weekly question and answer feature with a leading on-trade figure. The Interview was launched last July in

the expanded restaurant section and has become one of the most popular sections in the magazine. All interviewees will be invited to join The DP Club – one of the benefits of membership is being sent a bottle of Cuvée Dom Pérignon.

What's more, in a fit of generosity, the sponsorship is being backdated to include the subjects of past interviews.

This week's Interview with Serge Borne, head sommelier at The Square restaurant in London, strikes an appropriate note. When asked what was the best tasting he had been to in recent months, he replied, totally unprompted, a Dom Pérignon visit to Champagne. So we didn't even have to compromise our editorial integrity!



Television Preview

Food & Drink
BBC 2, Tuesday, 25 November
8.30-9.00pm

The programme gears up for Christmas with Anthony Worrall Thompson making a dish of turkey flavoured with cream cheese, butter and herbs with a stuffing of apple, prune and parsley. Jilly Gooden and Oz Clarke get into the spirit of the season and test budget wines for Christmas at less than £4 a bottle. They also continue with the second part of their tandem tour round the British Isles looking at local produce.

Pelican shuffles its pack

THE PELICAN GROUP has appointed a new purchasing manager, with the return of Nicholas Buck to his native New Zealand to work with this father at Te Mata winery in Hawke's Bay. Barnaby Mager joins

team are Gerald Murphy who remains as food buyer for the Pelican portfolio of restaurants and Jason Danciger completes the brigade in his continuing role as director of purchasing.

from Bibendum Wine and will take Buck's place. At the same time, Keely Slythe takes over the new role of purchasing administrator. Other members of the



From the left: Buck, Mager, Murphy, Slythe and Danciger

HARPERS RESTAURANT WATCH

Burgundies

Interlude, W1	Chablis 1er Cru Vau Ligneau 1995	£17.00
	Sainte Anne	
	Montrachet Grand Cru 1990	£128.00
	Domaine René Lamy	
	Savigny Les Beaune 1er Cru 1991	£35.00
Les Lavières Domaine Camus Brouchon		
Fisk, N1	Chablis	£19.50
	Côte de Brouilly, Château Thivin 1995	£15.95
Café Flo, SW1	Meursault 1995	£40.00
	Maison Joseph Drouhin	
	Corton Charlemagne Grand Cru 1993/94	£83.50
	Savigny Les Beaune 1993/95	£28.00
	Les Bourgeois, Domaine Simon Bize	
The Canteen, SW3	Chablis 1er Cru Fourchaume 1994/95	£29.50
	Jean Durup	
	Monthélie Domaine Eric Brygelot, 1991	£38.50
	Nuits Saint Georges 1992, J-P Marchand	£39.50
Percy's, North Harrow	1er Cru Les Fourneaux 1995, Domaine Louis Moreaux	£28.00
	Gevrey Chambertin 1994, Domaine Robert Groffier	£32.50
The Weavers Shed Restaurant, Huddersfield, W. Yorkshire	Saint Aubin 1993, Louis Latour	£22.95
	Rully Les Villeranges 1993, Faiveley	£22.65
Cannizaro House, Wimbledon	Montagny 1994 1er Cru, Anton Rodet	£29.50
	Chablis 1er Cru, Vaillon Dom Vocoret 1994	£42.50
	Morey St Denis, Louis Jadot 1981	£49.50

Would you like to see the list, sir?

A DISCERNING trio of diners recently made a considerable dent in the winelist at Le Gavroche – to the tune of nearly £13,000. Gems consumed included 1949 Krug at £560 a bottle, 1985 Romanée Conti at £4,950 and 1967 Yquem for £1,070.

The food came to a relatively modest £220 for the three businessmen, who continued in a generous

vein throughout the meal, offering an inquisitive fellow diner a glass of Armagnac worth £200 a glass. The lucky fellow reciprocated with a bottle of house Champagne.

Although the bill did include service, the gentlemen dutifully left a tip commensurate with their spend. Congratulations to Thierry Tomasin, chef sommelier, and all the team!