



# Autumn Newsletter 2008

## Age is not important, unless you are a cheese...

Happy New Year! A little belated, but this is our first newsletter for 2008! We've got lots of exciting events happening at Richmond Hill this year. We're particularly looking forward to welcoming Ben O'Donoghue back for a dinner in May, while April sees the return of Sophie Classon for another cheesy fondue evening.

As the spring milk starts to trickle in from Europe, it is the perfect time of year for European cheeses, particularly the ever popular white mould. We can put together a wonderful cheese board with accompaniments, ready for you to take away and enjoy with a special bottle of wine, or two!

With Easter fast approaching, we encourage you to place your orders soon. Cheeses, Easter eggs and other goodies for the Easter table.

We have been able to get our hands on unique, hand-painted Belgium chocolate eggs from Germany, a decadent treat for any age! And of course we have the beautifully wrapped chocolate eggs from Kennedy and Wilson.

## What's exciting in the kitchen this Autumn...

The menu is packed with delicious ingredients and dishes; think pine mushrooms, braised rabbit bruschetta, crisp green beans, smashed zucchini, duck risotto with red grapes and chocolate torte with poached pears and our very own cinnamon ice-cream.

## Tip for the season

If you've still got delicious tomatoes left over from summer, we recommend you oven dry them and jar them in a good quality olive oil, ready to add to a simple and delicious pasta dish.

## One for the Girls!

Friday 28th March 2008

Our new cooking demo and dinner series has just been launched! The first three evening were fully booked within days. The 28th March still has a few places available and we plan to continue this popular series. Please give us a call to register your interest for future dates.

\$110 per person

5 courses with matched wines

## Fondue Evening with Sophie Classon

Thursday 24th April 2008

As the cooler breeze begins to blow, it brings perfect conditions for discovering the wonders of cheese. And what better way to welcome the season than with a traditional warming cheese fondue, featuring the very special Marcel Petite Comté, amongst other stunning cheeses.

Antipasto to start, followed by a thrilling cheese fondue and hot chocolate dipping pots! One fondue set between two, so perfect for groups.

Bookings essential.

\$95.00 per person

4 courses with matched beer and wine

## Mothers Day

Sunday 11th May 2008

Treat mum to a beautiful Mother's day lunch. We are taking bookings now, so book early to avoid disappointment!

## Ben O'Donoghue Welcomes Winter

Friday 30th May 2008

As we approach Winter, we're very excited to have Ben back in Melbourne to join us for another fantastic dinner with our Executive Chef, Greg Feck. Ben, presenter and author of *Surfing the menu*, and columnist for *Delicious Magazine* (amongst other things), never fails to impress with his fantastic seasonal menus using wonderful local produce. We are certainly looking forward to Ben's heart-warming feast to launch us into Winter! Don't miss this brilliant culinary duo in action!

Bookings essential.

\$150 per person

5 courses including matched wines

## Cheese and Wine Workshops

Experience insightful information and hints from our passionate cheese & wine experts. These relaxed and enjoyable 1½ hour sessions will leave you inspired to share your new-found knowledge at many a dinner party.

Bookings essential.

5th and 19th March

8th, 16th, 22nd, 30th April

6th, 14th, 20th and 28th May 2008

6.30pm sharp

\$65 per person

Includes notes, cheeses & wines

## Cheese Club

Cheese Club has some wonderful cheeses in store for Easter with the offer going out on 16th March 2008. Cheese Club makes a great gift. We have over 800 members! Don't miss out on 8 offers each year with special member prices across Richmond Hill. Enjoy world-class cheeses and exciting accompaniments from our kitchen and Larder delivered direct to your door.

## Autumn Cheeses

With figs, quince, walnuts and pears coming into season, cheese is the perfect companion. Perhaps a Roquefort, pear, walnut and rocket salad could be the perfect way to kick off your next dinner party, or even a gorgonzola and fig tart!!

Pop into the Cheese Room and see what wonderful blue cheeses we've got to match perfectly with such Autumnal delights!

## Private Functions

Don't forget we're available for functions during the evenings. We can hold 25-65 for a sit down dinner or 45-110 for a cocktail party. Please call us for our new function pack.

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*"I liked the whole experience: Sapore titillates as soon as you walk in. Better than that, it follows through."*

- Dani Valent, *The Age*, 12 Feb 2008.

For bookings call 9534 9666

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