

DINNER AT THE CHEF'S TABLE WITH SIMON GAULT

LEARN THE BEST EPICUREAN TECHNIQUES FROM THE MASTER CHEF AT
EURO

Story by Claire Sullivan



I recently had the opportunity to enjoy the very unique experience of dining at the chef's table with Euro executive chef and MasterChef judge Simon Gault. A couple of philanthropically minded friends had kindly invited me along to share the experience, one that they had purchased for a very generous sum of money at a recent charity auction. I happily obliged.

Dinner at the chef's table is a new experience on offer at Euro. Seated at the bar overlooking the chef's workstation, Simon Gault takes you on a gastronomic pilgrimage through his extraordinary repertoire of sensational dishes.



Above: Simon Gault at work.

The degustation menu consists of ten courses and features such outstanding offerings such as Sugared Foie Gras and Gazpacho of Chilean Crab; dishes that have made this talented executive chef a household name in New Zealand.



Above: Sugared foie gras, with a magical candyfloss topping.

An utterly passionate chef, Simon takes great pride in walking you through each dish on offer. If you've never experienced molecular gastronomy – this is one of your best chances to experience it in all of its dramatic glory. Simon employs a vast array of techniques and equipment designed to extract flavours or create jellied and solid forms out of fluids, resulting in unexpected textures and guaranteed mouthfuls of tastiness.



Above: Coromandel paua with mango.

Watching him in action is like witnessing the creation of a masterpiece. Each stage in the process of creating his dishes is mathematical and scientific. The philosophy of molecular gastronomy is to trick the mind into thinking that things will taste different than they look, and Simon has a raft of mesmerising tricks up his sleeve that are truly impressive.



Above: Chilean crab and apple salsa gazpacho.

Like children we found it immensely pleasurable (bordering on hilarious) to be consuming food laced in dry ice, an experience that is only enhanced by the mandatory blowing of smoke from your nostrils. Dragon style. But hey, when you're not a smoker these things can easily be amusing!



Above: Sous chef in training Ivan taking direction from the master of chefs Simon Gault.

In amongst our revelry Simon graciously offered one member of our party the chance to create something from his menu, with his help – MasterChef style. Our candidate Ivan took to the task with gusto. It's not easy making something under the watchful eye of such celebrated talent; particularly not with revelrous onlookers giving you stick. But despite our nominee's renowned handicap when it comes to all things kitchen related (actually let's just say all things domestically related), he actually did a pretty decent job at recreating Simon Gault's tiramisu – much to the cheers and applause of the table.

Dinner at Simon Gault's chef's table is an excellent and engaging night out that I cannot recommend more.

\$200 per person excluding refreshments.