# MEDIA RELEASE



# Snow comes to the snow

Acclaimed chef Steven Snow is leaving the TV cameras and the excitement of his newest restaurant in Portugal behind him to chill out at Lake Crackenback Resort & Spa in the Snowy Mountains.

Steven Snow will be hosting a celebrity chef dinner on Saturday August 10 in conjunction with Lake Crackenback Resort & Spa's Executive Chef, Greg Pieper at Cuisine Restaurant.

A four course menu matched with a selection of Clonakilla wines will be served. Tickets are \$120. Bookings can be made by calling (02) 6451 3000 or online at <a href="https://www.lakecrackenback.com.au">www.lakecrackenback.com.au</a>.

A special two-night winter escape accommodation package is available from \$593 per couple. The package includes two nights accommodation, daily hot breakfast, a \$100 voucher to use at the resort's restaurants or Day Spa (can't be used towards the Steven Snow Dinner), free shuttle bus transfers to Skitube (located next door to Lake Crackenback Resort & Spa), 10 percent discount on Harro's on-site ski hire, 10% discount at the Day Spa and Activate and free use of resort facilities.



# Menu for the evening:

# Canapes:

Tuna sashimi on daikon pickle with flying fish roe caviar and tempura oyster with yuzo mayonnaise and pickled ginger.

Served with Clonakilla 2013 Riesling

# Appetiser:

Port trotter, black eyed peas and crackling Served with Clonakilla 2013 Viognier Nouveau

#### Entrée

Hervey Bay scallops with cauliflower puree, buttery leeks, smoked tomato, crispy prosciutto and port wine Served with Clonakilla 2012 Viogner

# **Main Course**

Japanese style tuna fillet with wasabi Paris mash, tempura enoki, black sesame tossed greens and white miso butter

Served with Clonakilla 2011 O'Riada Shiraz

## **Dessert**

Chocolate delice, coconut sorbet, eucalyptus caramel mint

Served with Clonakilla Muscat

Further information: Susan Sullivan, Public Relations for Lake Crackenback Resort & Spa. susan@infrontcommunications.com.au 0412 365 122.



## **About Steven Snow:**

Steven Snow owner/chef of Fins, Australia's most awarded regional restaurant. Fins has been a 'hatted' restaurant every year for the past 16 years. Most recently Snow opened a second Fins overlooking the ocean in Portugal. Snow is the author of the best seller cookbook *Byron Cooking and Eating* and *Cooking on the Coast*. He is the feature chef on Channel 7's lifestyle program Guide to the Good Life. Each course will be accompanied by matching wines.

# **About Greg Pieper:**

Greg Pieper has led the food and beverage team at Lake Crackenback Resort & Spa for over two years and during this time has been awarded a hat in the Australian Good Food Guide (AGFG) Chef Hats Awards 2013. Prior to Lake Crackenback Resort & Spa, Greg spent 12 years on the Tweed Coast establishing his career and cementing Bamboo Restaurant as one of the most renowned restaurants on the northern NSW coastline. Tipped as one of Australia's finest emerging chefs, Greg has been awarded three consecutive Chef's Hats for Bamboo by the coveted Sydney Morning Herald Good Food Guide, four consecutive Stars by the Courier Mail Good Food Guide, three consecutive Plates by Restaurant and Catering NSW and was named Chef of the Year for four consecutive years by the Gold Coast Magazine Restaurant Industry Awards.