



B R O O K S E R E N E
Boutique Hotels

SOMMELIER CHOSEN AT THE GEORGE

Media Release

18 April 2019

Keith Larson CMS, is as passionate about wine as he is about service. These qualities along with the years of international hospitality experience helped secure his role as Sommelier at Pescatore at The George.

Keith's varied background from bustling bistros to sophisticated wine and jazz bars, charming seafood restaurants and fine dining, as well as in wine buying, sales, and distribution has brought a wealth of knowledge to the front of house team at Pescatore.

International wine experiences in Italy and the United States has led to a succession of Court of Master Sommeliers certifications and has created Keith's desire to learn more about wine making in New Zealand.

Keith believes that wine brings people together as they share a sense of community along with their meal and wishes to invite guests to experience this today. Pescatore is hosting a colab where wine and food is perfectly matched with six courses prepared by Ryan Henley, Pete Gunn and Cory Campbell on 10 and 11 May 2019 for details, please visit www.thegeorge.com/dine/pescatore

"Our guests who enjoy Pescatore will have a new level of experience when it comes to wine selection and wine matching with Keith as the Sommelier," explains Bruce Garrett, Managing Director of Brook Serene. "We are thrilled to have Keith as part of the front of house team."

Notes to the Editor:

Brook Serene manages boutique hotels with care – The George and Hotel Montreal in Christchurch, Hulbert House in Queenstown, Regent of Rotorua and Henley Hotel in Cambridge.

For more information on the Brook Serene boutique hotel management group please visit: www.brookserene.com

To book a table or learn more about Pescatore at The George, please visit www.thegeorge.com/dine/pescatore

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