

the george

christchurch

News release
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New Chef de Cuisine for Pescatore at The George

Talented chef Ryan Henley has returned to [The George](#) hotel in Christchurch as Chef de Cuisine for [Pescatore](#) restaurant.

Ryan previously spent four years at The George before working at Melbourne's Vue de Monde with acclaimed Australian chef Shannon Bennett.

Most recently Ryan worked with the Continental Event Catering team at Maddison's, and led the menu design for the reopening of Mona Vale Homestead and Pantry. As a junior, he spent four years with celebrated Christchurch chef Jonny Schwass, and later rejoined him as Head Chef at Harlequin Public House.

Brook Serene Managing Director, Bruce Garrett says he is delighted to welcome Ryan back to The George after a stellar career both here and overseas.

"Ryan's food philosophy fits perfectly with The George's commitment to sustainability, and good health for our guests and our environment. His style revolves around simple ingredients produced with care, dictated by season and flawlessly presented," he says.

With Ryan Henley at the helm, The George has this month introduced a new seasonal menu in Pescatore.

"We are committed to using the best, freshest ingredients found on our doorstep. Most of our vegetables are sourced directly from the grower at an organic farm on the Cashmere Hills, picked and delivered fresh each day, while our fish is all line-caught and served the same day," Ryan Henley says.

"Right now we are making the most of produce like superb Jerusalem artichokes, carrots, kale, cavolo nero and Swiss chard."

Pescatore's new menu includes dishes such as line-caught snapper with puffed beef tendon, bisque and turnips, and Ora King salmon with organic daikon radish kimchi and roasted squid. Dessert is a combination of science and art. For example, Jerusalem artichoke roasted over coconut charcoal, served with artichoke ice cream, mousse and sorrel vinaigrette, and candied artichokes.

To reserve a table for [Pescatore at The George](#) call 03 371 0257 or email pescatore@thegeorge.com.

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