



BECKETT'S PRESENTS 'I'LL HAVE WHAT SHE'S HAVING'

WITH CO-HOST & GUEST CHEF 'FAST' ED HALMAGYI

JEFF RECREATES HIS DISHES FOR NEW YORK CELEBRITIES & THE QUEEN

APRIL CLUBHOUSE EVENT – 30 MARCH 2023

BRIAN ADAMS' 'COAST' – BY GUEST CHEF 'FAST' ED HALMAGYI

Seagrass and beach herbs with smoked vegan custard, bunya nut dumpling, crazy water and sour dust

~ matched with 2021 Riesling/Gruner Veltliner, La Violetta Yé-Yé Blanc, Denmark, WA ~

In essence it's a vegan mousse of wakame, chlorella algae and golden kelp wrapped in blanched tetragonia leaves, served at room temperature.

KATE MOSS & JOHNNY DEPP'S ROOM SERVICE

Crab Gazpacho with chervil

~ matched with Albariño, Nanclares y Prieto, Rias Baixas, SP ~

The passionate couple's room service favourite

When Johnny Depp and Kate Moss first met, she was a 20-year-old jet-setting model with no real home and he was a 31-year-old Hollywood A-lister. The Royalton Hotel was one of their frequent hideaways. They rarely left the room. This was one of their room service favourites.

MADONNA'S SALMON

Grilled Ora Salmon Leaf with smashed cucumber, date & walnut salad

~ match with 2020 Sauvignon Blanc, Roland Tissier, Sancerre, FR ~

Madonna's glittering birthday party in the world-famous Delano Hotel, Miami Beach

On 17th of August 1995, Madonna hosted a private party in her very own restaurant, the *Blue Door*, located in the rear lobby of the Delano Hotel in Miami, Florida in celebration of her 37th birthday. She strolled into the lobby of Delano for her big bash in a tight long pink Versace dress with a big smile on her face and a new beau on her arm. She flew Jeff Schroeter down from Manhattan to cook one of her most loved dishes.

KARL LAGERFELD'S GUILTY PLEASURE & SECRET SNACK

~ matched with NV La Colombiere 'Colombulle', Pet Nat Rosé, FR ~

HRM QUEEN ELIZABETH II – THE SAVOY DESSERT

Pêches Melba Auguste Escoffier. Vanilla poached peaches, vanilla mascarpone, coated with a raspberry purée.

~ matched with 2016 Baumard Le Petit Paon moelleux, Loire Valley, FR ~

This dish was invented by French chef impresario Auguste Escoffier at the Savoy hotel, London in 1892 in honour of Australian soprano Nellie Melba. Queen Elizabeth hosted intimate private dinners at the Savoy, and this was often a requested dessert when Jeff cooked for her.

BECKETT'S

BAR + DINING