

TUESDAY, MARCH 24, 2009 Pure New Zealand Cuisine!

The CIA-Greystone has developed quite a nice "Presenters Series" and the next on the list was Chef Graham Brown. Chef Graham Brown's is the owner of *Scarborough Fare* in Christchurch, New Zealand and New Zealand spokesman for Cervena Venison. Since 1989, Chef Graham is pretty much been known as the "Chef of the Nation".....for New Zealand that is.



Let's get started and where is all that tasty venison?



Ummmm. Cervena with Baharat Rub and Cauliflower Tabouleh.....two ways!



Sexy presentation of the buffet platter.




Next up, the New Zealand Greenshell Mussels in Tempura and Nori Waistcoats (top right), New Zealand Pacific Oysters with Champagne Mignonette, and New Zealand King Salmon with a Kiwifruit dipping sauce.



Not a bad plate of surf and no-turf.

Oh yeah, Chef Brown was the captain for New Zealand at the 1997 Culinary Olympics in Vancouver, Canada, winning gold and silver medals. A food Olympian.....genius! He is also a successful farmer of domestic deer back in New Zealand. Is there anything this guy doesn't do? With a little taste of New Zealand, I think I am about ready for a trip down under.

Posted by Scott Walnofer at [10:23 PM](#) 

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