

Champagne brunch down on the farm

A review by René Hill

One of the hot tickets of the Bermuda Gourmet Getaway has always been the Champagne Brunch on Wadson's Farm and this year was definitely an organic affair to remember.

Over the four previous years of the BGG the brunch has sat in my mind as one of the most sumptuous feasts that I have ever enjoyed.

Plain and simply put, the food prepared by Fairmont chefs Nick Sauter, Timothy Palmer and Isabel Chung was exquisite.

On arrival, there was a bit of a hike past the chickens and the sheep, but once I arrived at the tented area, all I could smell was lamb on a spit and beef on the barbeque.

And after sitting only a moment, I headed over. The lamb was succulent, just the way I had remembered it from previous occasions. With the lamb, I tried the Trio of Wadson's Roasted Root vegetables — excellent.

And then under the auspices of writing this review, I dared to eat a bit more and I tried the Smoked Salmon and Wadson's Egg Benedict with Maltase sauce — tasty. The yolks were the bright orange one only sees with really fresh and organic eggs.

At that point, as the Egg Benedict was lonely, I also sampled the Wadson's Chicken and Winter Fruit Ballantine that was wrapped in Parma ham, gosh... I am running out of adjectives. This was washed down by a glass of organic red wine from Bonterra Vineyards.

While letting my food settle a little, I could hear the 'ooohs' and 'ahhhhs' on either side of me about the beef. My two friends were ecstatic, so in true René fashion, I decided to give it a go.

I was then 'ooing' and 'ahhing' too about the Chipotle Spiced Hanger Steaks — unbelievable, seriously tender and juicy.

I then just managed to find space for the delectable Moroccan Spiced Lamb Chops, which was paired with the herbed Couscous and the Mint and Cucumber Raita.



'Excellence in every bite' was writer René Hill's verdict on this year's Wadson's Farm Champagne Brunch, which was a part of the 2008 Gourmet Getaway. Pictured is farmer Tom Wadson standing in one of the greenhouses following the organic brunch last Saturday afternoon.

Photo Chris Burville

The deserts on offer ranged from the Wadson's Farm Strawberry Shortcake to the Bermuda Banana Upside Down Cakes and Sweet Potato Pie. I tried the latter, and I can only say that it was a fantastic end to a brilliant brunch.

Overall my only regret is that it didn't go on for the entire day so that I could have had space and time to taste everything on offer.