

**Gourmet Traveller Awards - 3 Star Finalist**  
**26 October 2004**

**Guillaume at Bennelong ★★★**

Combining the most extraordinary dining space in the country with the mastery of Guillaume Brahimi's skill in the kitchen and his professional floor staff – led by maitre d' Craig Hemmings – this restaurant stands alone. Presentation is superb, but it is the aromas from each dish that stimulate. The scent of an entrée of confit of duck with a salad of foie gras and shaved truffle is both delicate and heady. Roasted veal sweetbreads sit atop a duet of asparagus and truffle that gets even better with the addition of the now famous Paris mash. Backed by an excellent list of Australian and French wines, your evening would not be complete without indulging in the pyramid of nougat glace with hazelnut and strawberry coulis surrounded by a froth of Iranian fairy floss that brings to mind the white caps that whip up outside this great Sydney icon.

**Award - Best maitre d'**

Craig Hemmings

Guillaume at Bennelong

Cool as a cucumber and a generous, intelligent professional right down to his beautifully polished pumps. Craig Hemmings keeps the nobility in the noble art of service.