

Global link

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HOME score: *Food Detective* recently reported (*Travel & Indulgence*, July 19-20) on the resounding success of **Marque Restaurant's** new fit-out in Sydney and the launch of chef **Mark Best's** three-course Friday lunches (\$45). She has since sampled Marque's stunning eight-course degustation menu (\$145; plus \$75 with matched wines and, with sommelier **Peter Healy**, this is worth every last cent) during which she was treated to an extra mouthful (literally) of clay-baked potato on truffle mayonnaise. What could this be?

Check out "Spanish conquest" on this page to find **Cherry Ripe's** description of "potatoes in mud" at world-ranking **Mugaritz** restaurant in Spain. Best tells *Detective*, "There's a whole world of information out there, with young chefs getting on the net, blogging and testing and exchanging ideas." This tasting dish is a result. It's a case of global seed-planting. *Detective* and her eating companion were blown away by this small exquisite dish and loved the Mugaritz link.

Marque's souffle-soft mouthful pays homage to the Spanish restaurant and is Aussie-grounded, served on mayonnaise infused with Western Australia's Manjimup truffles. It's not always on the menu; Best says to ask when you book and if time allows the restaurant will try to accommodate (there are special buys involved). www.marquerestaurant.com.au.

■ **UNION Bank Wine Bar**, long a stylish wine mecca in Orange, central-west NSW, yesterday launched the Union Bank Wine Store, which features local wines backed by a range of boutique bottles from across the country and the globe, each hand-picked by wine expert **Peter Bourne** and store manager **Nick Butler**.

There will be tastings of new arrivals, vintages and specials every Saturday, 3pm-5pm. Bourne also holds regular wine education classes. Store selection is available online. www.unionbank.com.au.