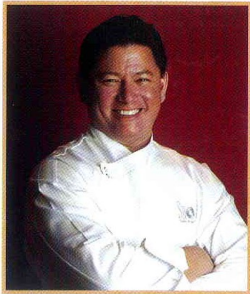


## LAMINGTON SANDWICH

SHAUN HERGATT \* SHO SHAUN HERGATT \* WWW.SHOSHAUNHERGATT.COM

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SHO Shaun Hergatt is named after its chef, an unassuming Aussie who honed his signature French cooking in five-star hotels such as the Ritz-Carlton and the Setai Miami. The restaurant's vast size (12,500 square feet), imaginative displays (Japanese scrolls, a light-filled wine "gallery"), and luxurious surfaces (mother-of-pearl bar, silk walls) culminate in a single focal point: a glass-enclosed showcase kitchen behind which Hergatt and his staff prepare refined dishes such as peekytoe crab with galangal gelée and sweet uni, saffron-crowned Maine lobster, and tender veal with morels and potato almondine croquette. The chef's subtle palate, delicate techniques, and pan-Asian sensibilities have earned him two *New York Times* stars and rave reviews all around.

And yet there's nothing the chef craves like Lamingtons, the epitome of Australian comfort food. These "Australian s'mores"—a sponge cake filled with jam and dipped in chocolate and coconut—were Hergatt's after-school treats.

"Mom used to make Lamingtons when we finished school. 'Here's your Lamington and your glass of juice,' she'd say. Now, I make them for visiting Australians [who dine at SHO]. One time, I surprised some friends, and they began crying at the table; they hadn't had a Lamington in so long," he said.

