



Fine-dining at a world-class level of sophistication is perhaps not the first thing that comes to mind when visiting Tbilisi, the capital of Georgia, deep in the Caucasus -



- if you know where to look!

In fact, Schuchmann Wine Bar & Restaurant is a hidden gourmet jewel, and hard to find even though it is centrally-located in the downtown tourist district, and nestled nonetheless in the Tbilisi History Museum!

Next to the main Cathedral...







Schuchmann Wine Bar & Restaurant in Tbilisi, Georgia

and behind this imposing doorway...







Schuchmann Wine Bar & Restaurant in Tbilisi, Georgia

and down the staircase into the museum's enormous hall - inhabited by crafts and arts shops -





## Schuchmann Wine Bar & Restaurant in Tbilisi, Georgia

and then tucked away at the far left corner behind you, is a historical wine cellar where you will be taken on an epicurean journey of Georgian hospitality, courtesy of Chef Lasha Kenchadze and his crew!

A small restaurant,











Schuchmann Wine Bar & Restaurant in Tbilisi, Georgia

and focused on select Georgian wines, of their own production.







Schuchmann Wine Bar & Restaurant in Tbilisi, Georgia

And then you notice the pride and joy of a good kitchen: a cast iron smoker!







and you know you're in for a good meal!

But nothing will prepare you for the true magnificence of the dishes that emerge from that space!

Chef Lasha is some sort of a madman - a culinary genius - deeply involved in scientific molecular cooking, yet dancing with traditional recipes and local ingredients; then presenting a dish of incredible modernity and style; and which tastes of the very crossroads of cultures that is uniquely Georgian - absolutely fantastic!





A cheese platter - all Georgian, naturally.

Some even proudly carrying the deep colors of the Saperavi wine. In fact, Georgia is known as one of the oldest wine-making regions of the world, with archaeological research showing evidence of cultivation dating to 5000 BC - and the Saperavi grape variety is one of the oldest cultivars from the region.







## Schuchmann Wine Bar & Restaurant in Tbilisi, Georgia

Besides the valiant wines, the Chef continues to impress!







Vibrant salads - above served with a sorbet of light cream cheese, and below an intricate beetroot with wild plum sauce

Locally treasured dishes are spun out of history and presented into the future - yet you enjoy in the present.



Shkmeruli, chicken cooked in milk and garlic; and chakapuli, a stew, Schuchmann style:





and veal so tender that you wouldn't believe it possible!





And the creativity certainly did not stop at dessert!



Phelamushi is a Georgian dessert porridge made in autumn at the grape vintage time with flour and pressed, condensed grape juice – at Schuchmann’s prepared gluten-free.





The medieval ambiance contrasts so wonderfully with dishes of such modern interpretation, in both inspiration as well as methods of preparation - and the added benefit of the marriage with wines from the Schuchmann estates and wineries make for a magical meal in Tbilisi - one not to be missed.



