

A restaurant meal cooked by a chef with not one but two chef's hats is now within easy reach. Thomas Johns earned his *Sydney Morning Herald* hats at his European restaurant, Pello, in Sydney's eastern suburbs. His new venture is called dining abode. Using fresh produce gathered from trusted providores, Johns will cater in private homes, whether an eight-course degustation for six or a cocktail party for 60. Johns's humbly titled "menu suggestions" pack a persuasive punch: fig, blue cheese mousse and celery mille feuille; panfried kingfish fillet with scallops, cauliflower and pancetta; and roast coconut panna cotta. Start planning your New Year's Eve party. For details, visit www.diningabode.com.au

