

*Chef's Demonstration Menu*  
*An in-house cooking tutorial with Windows' Executive Chef*

*SMALL PLATES*

**Dungeness Crab Salad**

pumpnickel toast, Shiso leaves, Valencia Orange and celery root

**Red Grapefruit Cured Hamachi**

White Sturgeon caviar, Euro cucumbers icicle radish

**Baby Lamb Chops**

with crimson couscous and black mission fig with a balsamic glaze

**Kobe Beef Tenderloin with Maine Lobster**

in a sweet summer corn and black truffle

**Muscovy Stuffed Duck Breast**

duck breast stuffed with apples and chestnuts and roasted in bacon  
served on celery root puree with a Calvados duck sauce

**Tempura of White Maitake Mushroom**

Persian cucumbers, confit of Meyer lemon and Mitsua with Umeboshi dressing

*DESSERT BUFFET*

**Hazelnut Tart**

hazelnut gianduja tart with sour cherries and buttery anise streusel

**Passion Paradise**

almond and lemon biscuit with passion fruit cream,  
milk chocolate Bavarian and crisp nougatine

**Nuts About Peach**

Mediterranean peach and pistachio duo, almond paste chiboust cream  
and orange flower essence scented custard

**Dark Chocolate Dream**

dark chocolate fondant with citrus creme brulee, almond sweet dough,  
and dark cocoa mirror

**Coconut Surprise**

coconut dacquoise with lime mousseline cream, caramelized bananas and exotic fruit glaze

**Apple Chantilly**

Financier a la apple and walnut, caramel cream, cinnamon ladyfingers,  
and Vermont maple syrup