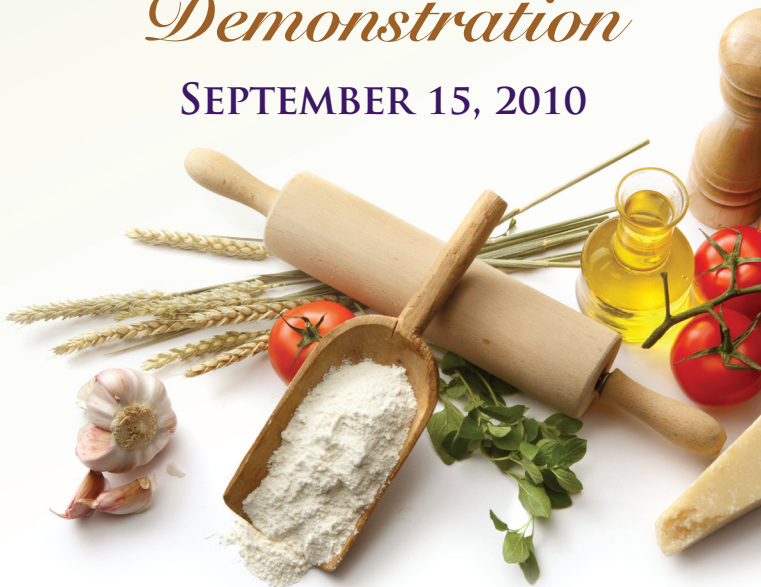


# *Chef's Cooking Class Demonstration*

SEPTEMBER 15, 2010



## **MICHIGAN TRI-COLORED TOMATO GAZPACHO**

*Red, yellow and green tomatoes pureed and swirled  
together with brunoise garden vegetables*

## **GENOA STYLE FISHERMAN'S CIOPINO**

*Herbed white wine-tomato broth with wild mushrooms and  
roasted peppers, loaded with poached seafood*

## **STRAUSS FREE RAISED VEAL EMINCÉ**

*Sautéed in a brandy demi-glace, presented with  
lemon spaetzle and braised greens*

## **WHITE CHOCOLATE MOUSSE**

*Garnished with fresh berries and chilled Sabayon custard*

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*Andiamo*

ST. CLAIR SHORES  
LAKEFRONT