

Park Hyatt Washington Masters of Food & Wine Culinary Evening
March 24, 2012

WHAT: Park Hyatt Washington will host **Park Hyatt Masters of Food & Wine**, a seasonal culinary experience on Saturday, March 24, saluting the ingredients, flavors, and talents of local chefs, regional artisans and producers, and master tea makers. This special gastronomic Park Hyatt Masters event will feature an educational tea tasting, intimate cooking class with Blue Duck Tavern Pastry Chef Peter Brett, and spring lamb dinner with Executive Chef Sebastien Archambault, highlighting the season's best ingredients.

WHERE: Park Hyatt Washington & Blue Duck Tavern
1201 24th Street, NW (corner of 24th and M Streets, NW)
Washington, DC 20037

WHEN: March 24, 2012

HOW: Reservations may be made by emailing
masters.phwashington@hyatt.com or by calling +1 202 419 6768

For more information on other Park Hyatt Masters events in renowned destinations around the world, please visit www.mastersfoodandwine.com.

SCHEDULE:

- **Cherry Blossom Cooking Class with Pastry Chef Peter Brett from 3:00 pm to 5:30 pm**
To commemorate the 100th Anniversary of the famed cherry blossom trees, a gift from the city of Tokyo to Washington, DC, an unprecedented five-week Centennial celebration, the **National Cherry Blossom Festival** will be held in the nation's capital, March 20 – April 27, 2012. Tying into this historic event, **Pastry Chef Peter Brett** will conduct an intimate cooking class inside Blue Duck Tavern's Pastry Pantry, where he will assist participants in creating cherry blossom-inspired treats, such as Early Spring Rhubarb Tart with Almond Crumble and Sakura, and Kyoto Cherry Blossom Organic Tea Sorbet. Guests will then enjoy their tasty desserts while sipping **Billecart-Salmon Brut Rosé Champagne** in the Lounge. Tickets are priced at \$65 per person, all inclusive.
- **The Ritual of Tea from 5:30 pm to 7:00 pm**
Master Tea Maker Garret Chan, of **Tealeaves**, will teach guests the art and science of tea, revealing the intricate technique of artisan blending. Whether it is making a simple cup of rare Darjeeling or whisking a bowl of Matcha, guests

will better understand the time-honored craft of blending by making tea with education and mindfulness. Tickets are priced at \$45 per person, all inclusive.

- **Spring Lamb Dinner with Executive Chef Sebastien Archambault at 7:00 pm**
Join **Executive Chef Sebastien Archambault** around Blue Duck Tavern's intimate Chef's Table to sample a unique spring menu featuring a whole, farm-raised lamb, slowly roasted in the restaurant's wood-burning oven. This four-course dinner, complemented with wines from [Hope & Grace](#) in Yountville, CA, will start with Braised Lamb Shoulder and Lemon Confit in a Lamb Consommé, followed by Lamb Meatballs with Zucchini Risotto and Cilantro Oil, and Wood Burning Oven Roasted Leg of Lamb with Heirloom Potatoes and Spring Garlic. Seasonal, cherry blossom-inspired desserts conclude the meal. Tickets are priced at \$145, all inclusive.

CONTACT:

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