The Global Chef Program is a month-long international chef residency that provides an opportunity for our top chefs worldwide to travel to different countries and share authentic international cuisine with students, staff and the W&M Dining team. This program, which allows guests to sample a slice of another culture while also exposing the local culinary staff to new techniques and flavors.

Chef Jin Huixing will prepare classic dishes from China and will provide active demonstrations of meal preparation for guests. This will provide ample opportunity to interact with him and experience firsthand the cultural and educational benefits of his visit.

Please help us make him feel welcome!
Monday, Feb. 15th

**Lunch (11:00-2:00)**
Meet & Greet
Shanghai-Style pork belly

**Dinner (5:00-8:00)**
*White Radish soup with pork ribs
*Curry chicken with rice and sautéed green beans with garlic
*Fish flavored shredded pork
*Curried potatoes and stir-fry snow peas

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Tuesday, Feb. 16th

**Lunch (11:00-2:00)**
*White radish soup with pork ribs
*Kung Pao Chicken; Fried Asparagus with Chinese yams; Oyster Sauce Beef; Stir-fried mixed vegetables; Sautéed green beans and garlic; rice

**Dinner (5:00-8:00)**
*White Radish soup with pork ribs
*Curry chicken, sautéed shredded beef with onion, stir fried fish slice with rice wine; Curried potatoes and stir-fry snow peas; rice