AWGC 6/26

## Guests: 100

## Start: 7-9pm

# Hamachi Crudo

* Make sushi rice and portion into half sheet trays
* Make yuzu pearls
* Butcher and portion hiramasa
* Make dressing for hiramasa

# Radish and Goat Cheese Toast

* Make herbed goat chees mix
* Cut sourdough slices 1/8in thick
* Toast sourdough slices with olive oil and salt
* Slice breakfast radishes
* Slice watermelon radishes and punch with ring cutter approx 1in
* Pickle watermelon radishes

# Caviar and Egg

* Cut brioche rounds with ring cutter approx. 1in
* Toast brioche rounds with clarified butter at 350f
* Make creme fraiche gelee
* Punch-out creme fraiche gelee with round cutter
* Make sous-vide egg yolk jam
* Cut chives
* Pull and reserve osetra caviar