Alex Hurst 40th Saturday, September 21, 2024

## Guests: 75

## Start: 8:30 PM - 11:30 PM

## beef tartare

* Dice bison ☐
* Beef tartare dressing ☐
* Beef tartare mise ☐
* Cut chives ☐
* Make egg yolk jam ☐
* Make parm crisps ☐
* Make duxelle ☐

## caviar & egg

* Cut brioche rounds with ring cutter approx. 1.5in ☐
* Toast brioche rounds 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 ☐

## hamachi crudo

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

## oysters and mignonette

* Shuck oysters ☐
* Hacher shallots for mignonette ☐
* Pull and reserve or make mignonette base ☐

## 28 day dry aged ribeye

* Pull and reserve ribeye steaks ☐
* Salt-cure ribeye steaks ☐
* Cut yukon potato for "grandma's potato" approx. 1.5 in x 0.5 in ☐
* Blanch "grandma's potato" in salted water till slightly tender ☐
* Double fry "grandma's potato" at 300f ☐
* Double fry "grandma's potato" at 375f ☐
* Make caramelized red onion chili crisp ☐

## cacio e pepe arancini

* Fry arancini ☐
* Make preserved lemon yogurt ☐

## edamame fritter

* Cut and fry lavash chips ☐
* Make edamame fritter mix ☐
* Make tzatziki ☐
* Make spiced tahini aka green hummus ☐
* Pickle beets ☐
* Pick dill plushes ☐

## lamb sausage in a blanket

* Make lamb sausage rolls ☐
* Cut cornichon spears ☐
* Put mustard in piping bag or squeeze bottle ☐