Anthropologie 8/27

## Guests: 85

## Start: 6pm-8pm

## smashed pea & avocado

* Mise pea and avocado mash ☐
* Make pea and avocado mash ☐
* Pickle red chilies ☐
* Fry nori chips ☐

## 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 ☐

## radish & goat cheese toast

* Make herbed goat cheese 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 ☐

## cacio e pepe arancini

* Fry arancini ☐
* Make preserved lemon yogurt ☐

## 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 ☐

## royal trumpet mushroom

* Cut trumpet mushroom rounds and score ☐
* Assemble mushroom toast ☐
* Bake mushroom toast day-of the event ☐
* Make veloute ☐
* Make persillade ☐