Apax Female Figures Wednesday, September 4, 2024

## Guests: 75

## Start: 5:00 PM - 8:00 PM

## 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 ☐

## smashed pea & avocado

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

## 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 ☐

## sweet corn arepa

* Make arepa ☐
* Braised pork ☐
* Make salsa verde ☐
* Grate queso oaxaca ☐
* Pick cilantro ☐