Beauty Across Borders Tuesday, September 10, 2024

## Guests: 100

## Start: 6:30 PM - 9:00 PM

## smashed pea & avocado

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

## tuna tartare

* Slice tuna into strips ☐
* Make sweet chili soy sauce ☐
* Slice avocado ☐
* Pick cilantro ☐
* Pick mint ☐
* Pick basil ☐

## 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 ☐

## mac & cheese croquettes

* Make mac and cheese and portion into half sheet trays ☐
* Cut and portion mac and cheese ☐
* Bread mac and cheese ☐
* Fry mac and cheese ☐
* Make pimenton aioli ☐