Food & Wine - Amanda LaFontaine Tuesday, September 17, 2024

## Guests: 30

## Start: 6:00 PM - 10:00 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 ☐

## sweet corn arepa

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

## vol-au-vant

* Make lobster salad ☐
* Pick chervil ☐