Goldman Sachs & Co 7/9

## Guests: 30

## Start: 6pm-9pm

## 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

## Gougeres

* Make pate a choux dough for gougeres
* Pipe gougeres on sheet trays and freeze
* Bake gougeres day-of the event
* Make comte cream

## Smashed Pea and 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

## Edamame Fritter

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