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☐