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 ☐

## Roasted Beet Salad

* Roast beets ☐
* Make horseradish dressing ☐
* Make apple cider dressing ☐
* Make pecan praline ☐
* Make apple yogurt ☐
* Cut endive ☐
* Cut trevisano ☐

## Crab Cake

* Make crab cake mix ☐
* Breadcrab cakes ☐
* Make romesco sauce ☐
* Shaved veggies ☐

## Wagyu NY Strip

* Clean and portion wagyu strip loin ☐
* Peel and cut fondant potatoes ☐
* Confit fondant potatoes ☐
* Make sauce bordelaise ☐
* Make persillade ☐
* Sear wagyu steaks ☐
* Cut royal trumpet mushrooms for garnish ☐
* Sear royal trumpet mushrooms for garnish ☐

## Halibut

* Clean and portion halibut ☐
* Cut sunchokes for roasting ☐
* Roast sunchokes ☐
* Make veloute ☐
* Pickle golden raisin ☐
* Mise gremolata ☐
* Slice sunchokes for chips ☐
* Fry sunchoke chips ☐