Justin Chearno Memorial Tuesday, September 24, 2024

## Guests: 200

## Start: 6:00 PM - 9:45 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 ☐

## smashed pea & avocado

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

## 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 ☐