OJAS Listening Opening Saturday, September 7, 2024

## Guests: 30

## Start: 7:00 PM - 10:00 PM

## beef tartare

* Dice bison ☐
* Beef tartare dressing ☐
* Beef tartare mise ☐
* Cut chives ☐
* Make egg yolk jam ☐
* Make parm crisps ☐
* Make duxelle ☐

## 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 ☐

## 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 ☐

## oysters and mignonette

* Shuck oysters ☐
* Hacher shallots for mignonette ☐
* Pull and reserve or make mignonette base ☐

## radish & goat cheese

* Make herbed goat cheese mix ☐
* Cut sourdough slices 1/8in thick ☐
* Toast sourdough slices with olive oil and salt ☐
* Slice breakfast radishes ☐
* Slice watermelon radishes and punch with ring cutter approx 1in ☐
* Pickle watermelon radishes ☐

## 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 ☐

## royal trumpet mushroom

* Cut trumpet mushroom rounds and score ☐
* Assemble mushroom toast ☐
* Bake mushroom toast day-of the event ☐
* Make veloute ☐
* Make persillade ☐