Oxman Thursday, September 26, 2024

## Guests: 100

## Start: 7:00 PM - 11:00 PM

## smashed pea & avocado

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

## 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 ☐