TASTING Anna Dizik 7/10

## Guests: 2

## Start: 5pm -6pm

## Oysters and Mignonette

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

## Caviar and Egg

* Cut brioche rounds with ring cutter approx. 1in
* Toast brioche rounds with clarified butter 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

## Vol au Vent

* Make lobster salad
* Pick chervil