Hamachi Crudo

spicy citrus broth | hyssop oil | ras el hanout

**Lemonade:**

2kg lemonade (2:1) lemon juice to mirin

450g nuoc cham

enough activated charcoal to turn it black (approx 1-2T)

Puree all in a blender.

**Maple Nuoc Cham:**

2kg lime juice

900g palm sugar (or maple syrup)

450g fish sauce

150g peeled ginger, cut into hache

50g garlic

30g thai bird chiles

Puree everything until well combined and no chunks remain. Do not strain. Season with nuoc cham.

**Hyssop Oil:**

2qts picked anise hyssop leaves

1qt grapeseed or neutral oil

Blanch and shock the hyssop. Puree the hyssop with the oil and strain through 2 layers of coffee filters overnight in walk-in. Reserve.

**Citrus:**

Supreme citrus. Dress with it’s juices, olive oil, and ras el hangout powder.

Garnish with micro cilantro.

Kaluga Caviar

schmaltz latkes | creme fraiche | pickled shallots

**Pickled Shallots:**

Slice the shallots ¼” thick and season with salt. Let them sit out for 2 minutes. Rinse the salt off. In the meantime, create a 3:2:1 pickling solution (3c red wine vinegar: 2c water: 1c sugar) and season with salt. Bring to a boil and reserve.Once the shallots are rinsed, pour the hot pickling liquid over them and let them come to room temperature before refrigerating.

**Latkes:**

2kg russet potatoes, washed and dried

1qt white onion, small dice

4 eggs

125g matzo meal

20g salt

Potato starch

Schmaltz for frying

Grate the potatoes in a robo coupe. Place the grated potato strings into a double layer of cheesecloth and squeeze to extract ALL of the moisture. You want the potatoes to be bone dry. Repeat as many times as necessary to get the moisture completely out.

Mix the potatoes in a mixing bowl with the diced onion and salt. Add the eggs and matzo meal in 3 additions. Mix so that the mixture starts to hold together. Sprinkle enough potato starch over the top of the mixture to help bind everything. This will also help the crispness. Form into 1” patties.

Put enough schmaltz into a cast iron pan so that when heated, reaches half way up the sides of the latkes. Shallow fry on both sides until golden brown. Remove the latkes and let them cool fully on a cooling rack. Freeze until needed.

Place the caviar on ice. Serve with 5 latkes, creme fraiche, chives, and pickled shallots.

Aged Cheddar

smoked apple pie purée | rye | brown butter

**Puree:**

5lbs gala (or any red apple), skinned and cut into chunks

150g white miso

225g butter

50g brown sugar

5g cinnamon

3g nutmeg

3g ginger powder

3g allspice

Salt

Add the apples, salt, brown sugar, and spices to a pot and cook over medium heat until the apples are completely soft. Remove from the heat and puree in vitamix while still hot. Mount the miso and cold butter while it’s spinning. Puree until homogenous. Cool. Once cool, smoke with applewood for 7-8 minutes.

**Rye:**

Thinly shave rye bread on deli slicer. Season lightly with olive oil and salt. Place flat on sheet pan and bake at 350F until crispy. Reserve.

**Brown Butter Powder:**

2lbs butter

Tapioca maltodextrin

Cook the butter until it’s brown, stirring constantly so that it doesn’t burn. Strain.

Add 1 pint of tapioca maltodextrin to the robocoupe. While it’s spinning, very slowly drizzle in the liquid brown butter until it just starts to clump together a bit. Season with salt.

Garnish with shaved raw apples and apple blossoms.

Shaved Fennel Caesar

grana padano | pangrattato | siesta & co anchovies

**Pangrattato**

2.5 qt panko

12 cloves garlic, smashed

450g olive oil

Salt

Warm the oil with the garlic in a rondeau over low/medium heat. Once the garlic is toasted, remove all of the garlic from the oil. Add breadcrumbs to the garlic oil and cook over low heat until golden brown, frequently stirring so that the breadcrumbs do not burn. Season with salt.

**Dressing**

70g red wine vinegar

100g worcestershire sauce

7g tabasco

115g fish sauce

4 cloves garlic, microplaned

30g dijon

170g grated parmigiano

3g garlic powder

60g white miso

200g lemon juice

6 egg yolks

900g rapeseed oil

225g olive oil

salt and pepper to taste

Combine the olive oil and grapeseed oil together and reserve,reserve lemon juice .

In a large, clean container, add all of the ingredients except for the oils,eggs,and lemon juice.add the egg yolks into a robocoup and whip till the color changes to light yellow.add in the bulk of the ingredients. Once they’re incorporated then slowly add the oil(adding lemon juice in intervals) and blend until homogenous.add the remaining lemon juice and season with salt and generous amount of black pepper.

Dress the shaved fennel with the dressing. Plate neatly in a bowl. Garnish with grated cheese, pangrattato, 4-5 anchovies, and fennel fronds.

Blistered Shishito Peppers

balsamic kabayaki | sesame | bonito

**Vegetarian Kabayaki**

1,860g (2 qrts) sake

1,600g (2qrts) sugar

2,080g (2 qrts) mirin

1,000g white onion, peeled and halved (approx. 3 onions)

1,000g carrot, peeled and rough chopped

370g fresh mushroom scrap

160g scallion scrap, roots trimmed

Combine ingredients in rondeau and bring to a boil, stirring until sugar has dissolved. Torch the top of the liquid until all alcohol has burned off and onions are slightly charred.

Add:

2,160g (2qrts) soy sauce

222g garlic, unpeeled and halved (approx. 2 heads of garlic)

Simmer. Cook until vegetables are tender. Remove from heat and strain.

Return to stovetop, set on lowest possible heat and slowly reduce by half. (Check in frequently to prevent sugars from burning. Heat from surrounding burners will affect.)

DO NOT MULTIPLY THIS BATCH SIZE.

50/50 kabayaki to balsamic vinegar.

Season the shishito peppers with olive oil and salt. Place them on a sizzle platter and put the in the oven until they start to blister (4-5 minutes.) While still hot, dress the peppers with the kabayaki balsamic. Garnish with sesame seeds and shaved katsuobushi (bonito flake.)

Beef Tartar

beef tallow bearnaise | black garlic | samphire

200ml (6.76 fl oz) tallow, melted and warm

200ml (6.76 fl oz) clarified butter, melted and warm

25ml (0.85 fl oz) tarragon white wine, ginger reduction (or you can just use lemon juice)

3 egg yolks

a big pinch of chopped tarragon

salt to taste

Place the egg yolks and reduction into a bowl over some simmering water and whisk until the eggs are lighter in colour and almost doubled in size.

Remove from heat and slowly pour in the melted tallow and clarified butter while whisking all the time. If the sauce gets too thick, add a little bit of tepid water.

Once all the fat has emulsified into the egg yolks, add the chopped tarragon and check for salt.

**Tartar:**

Filet mignon, trimmed of all fat (but reserve the fat for the bearnaise)

Cornichons, brunoise

Shallot, brunoise

Black garlic dijon

Capers, chopped

Chives, finely cut

Soy sauce

Salt to taste

**Black Garlic Dijon:**

1 pint dijon

5-6 cloves of black garlic

Turn the black garlic into a paste by chopping it and then creaming it onto a cutting board with a knife. Fold the black garlic paste into dijon.

**Samphire:**

Season the sean beans with olive oil only. Place them on a sizzle platter roast for 2-3 minutes.

**Assembly:**

Mix the beef with about ½ teaspoon of capers, 1 teaspoon of chopped cornichons, ½ teaspoon of shallots, ½ teaspoon of black garlic dijon, and season with the soy sauce, salt, and chives. Plate in a mold and garnish with the bearnaise and seabeans, Serve with potato chips.

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Beets and Burrata

grapes | coffee | almond streusel

**Salt Roasted Beets:**

Baby golden beets

Roast the beets on a thick layer of kosher salt, wrapped in foil, at 375F (low fan) until you can easily pierce them with a cake tester. This can take anywhere from 45 minutes to about an hour. While warm, use a kitchen towel to rub the skin from them. Cut them in either half or quarters, depending on their size.

**Coffee Vinaigrette:**

250g balsamic

20g soy

10g worcestershire

15g honey

15g dijon

75g brewed coffee

50g olive oil

100g grapeseed or avocado oil

2g salt

3g ultratex 3

Add all ingredients to vitamix and blend until emulsified.

**Streusel:**

250f sugar

250g almond flour

150g AP flour

60g cocoa powder

50g coffee grounds

15g salt

200g butter

Melt the butter. Mix the dry ingredients together and then paddle in the melted butter. Lay flat on a sheet pan. Bake at 350 low fan for 12-15 until fully baked. Let it cool completely and then crush in robocoupe.

**Assembly:**

Using a squeeze bottle, make a large circle with the vinaigrette. Dress the beets in olive oil and salt. Plate them in circulator fashion around a large bowl on the coffee vin. Fill in the gaps with halved grapes. Sprinkle the streusel in and around the beets. Garnish with chopped almonds and mustard frills or micro herbs. Place a half ball of burrat in the cinter of the bowl and dress it with olive oil and fleur de sel.

Thick Cut Roasted Potatoes

rosemary | salt & vinegar

**Russet Potatoes:**

2kg russet potatoes, cut into steak fry sized pieces

4g baking soda

Salt to taste

Add the potatoes to a pot of water with the baking soda and salt tot taste. Bring to a boil and reduce to a simmer until the potatoes are just tender. Remove from the water and let cool to room temp.

**Garlic-Rosemary Oil:**

5-6 cloves of garlic smashed (leave the skins on)

2-3 sprigs of rosemary, picked and chopped

450g olive oil

Add the rosemary and garlic to the oil and bring to a light simmer just to infuse the oil. Remove the garlic so it doesn’t burn.

On the pick up, take the parboiled potatoes and season them with the infused oil and salt. Place them on an oiled sheet pan or sizzle plate and roast at 425 until well caramelized and crispy. Season them with rosemary vinegar salt (kosher salt mixed with red wine vinegar powder and dried rosemary.)

Spicy Flatbread

n’duja | hot honey | pineapple

**Neapolitan Pizza Dough**

Yield: 4 x 6” dough

**Poolish**:

50g 00 flour or bread flour

50g water

1/2g instant dry yeast or 5/8g active dry yeast

Mix together 12 hours before using; ferment in an airtight container (inside an off oven works well)

**Dough:**

360g water

3g instant dry yeast or 4.5g active dry yeast

500g 00 flour or bread flour

10g malt powder or substitute honey (remove these completely if baking in a pizza oven above 700F)

11g salt

5g olive oil

Combine the water and yeast in a bowl and stir to dissolve. In a stand mixer with the dough hook, add the water/yeast mixture, flour, poolish, and malt (or honey.) On low, mix to a shaggy mess then add salt and olive oil. On medium speed, mix until gluten fully develops (it will still be fairly sticky.)

Cover well and ferment for 1 hour. After 1 hour, do 1 book fold (fold dough over itself,) cover well again, and ferment for another 30 minutes.

After the 1.5 hours of fermenting, transfer the dough to lightly floured board and portion dough to 250g.

Shape each piece of dough into a boule (as round as possible with the top being smooth.)

Transfer the dough a lightly floured parchment on a sheet pan and cover with an oiled sheet of plastic wrap (an oiled plastic tub with lid also works well.) Leave room for expansion. Cold proof in fridge for 24-48 hours. Remove the dough from refrigeration at least 1 hour prior to baking so the dough warms up and is easier to stretch.

Shape pizza and dress as you like.

\*If baking in a traditional oven:

Place pizza stone 4-6 inches away from the broiler. Preheat oven to 500 degrees F for 1 hour. 5 minutes prior to baking, switch oven to high temperature broil. Place pizza on stone or preheated sheet pan. Cook for 7-8 minutes. It should be golden brown with some black blistering in spots.

\*If you prefer not to cold proof and would like to use the dough the same day, autolyse the dough for 30 minutes before adding the salt and oil. Then proof for 1-1.25 hours at 80 degrees F or 1.5 hours at 70 degrees F.

**Sauce:**

1kg crushed san marzano tomatoes

300g tomato paste

10g crushed garlic, minced

10g salt

4g dried oregano

Mix everything together with an immersion blender.

**Assembly:**

Form the flatbread. Place the sauce on the dough then add a few clumps of the n’duja and pineapple. Cook on a pizza stone in the oven at the hottest temperature possible until the crust starts to slightly char. Garnish with torn basil leaves and a drizzle of hot honey.

Foie Gras Bratwurst

house mustard | red cabbage

**Braised Cabbage:**

2 heads red cabbage, sliced ¼’ thick

2 apples, sliced ¼”

1 white onion, julienne

250g cider vinegar

75g sugar

Water as needed

Place everything in a pot and bring to a boil. Reduce to a simmer and cook for 90 minutes, adding more water as needed so that it doesn’t catch. Season with salt to finish.

**Mustard:**

450g cider vinegar

250g yellow mustard seeds

135g brown mustard seeds

200g apple juice

55g brown sugar

15g salt

Blanch the mustard seeds 5 times (put into cold water, bring to a boil, strain. Do this 5 times.)

Take the blanched mustard seeds and soak in the cider vinegar and apple juice for 12-24 hours. Then blend everything together until it looks like whole grain mustard.

**Bratwurst:**

Simmer the bratwurst in beer for 4-5 to firm up the casing. Remove from the beer, pat dry, and sear in a black steel pan to get caramelization.

**Assembly:**

Toast a split top bun with butter. Add a thin layer of mustard then the brat. Add more mustard and finally the braised cabbage.

French Dip Sandwich

roast beef | au jus | horseradish

**Stock:**

10lbs beef bones, lightly wiped with tomato paste (roughly 100g total)

3 white onions, hache

4 carrots, hache

4 stalks celery, hache

2 heads garlic, split

5g black peppercorn, whole

3 sprigs thyme

2 bay leaves

Roast the bones and the mirepoix separately on sheet pans at 425. Once they’re caramelized, remove the bones and veg, place them in a stock pot and deglaze each sheet pan. Deglaze the pan with the bones with 1 qt of red wine and deglaze the veg pan with 1 pint of port wine. Scrape the fond and and pour the fond and wines into the stock pot with the bones and veg. Add the garlic, thyme, bay leaves, and black peppercorns. Cover with water, bring to a boil, and then drop to simmer. Constantly scrape the scum off of the top. Simmer for 5-6 hours, adding more water as necessary to keep the ingredients just covered.

Strain.

**Beef:**

Season the top round with salt and pepper and let it sit overnight in the fridge. The next morning, sear the beef on all sides. Add the beef to a cryo bag with enough of the stock to cover half of the beef. Cook sous vide at 135F for 12 hours. Reserve the liquid in the bag to make the jus.

**Jus:**

5lbs ground beef

Beef stock

Liquid from sous vide beef

3 white onions, hache

Place the ground beef and onions in a hotel pan and place in a 425 oven. Cook until caramelized, turning a few times in the process. Add some water and scrape the bottom of the pan. Cover with the beef stock and leftover liquid from cooking the beef. Cover the hotel pan(s) with parchment, plastic wrap, and foil. Cook at 195F for 12 hours. Double strain. Season with salt. Let the fat rise to the top and remove the fat completely.

**Horseradish:**

450g sour cream

450g kewpie mayo

400g prepared horseradish

Season with the juice and zest of 1 lemon.

**Assembly:**

Slice 6-7ozs of the beef thinly on a deli slicer. VERY gently warm the beef with a bit of the jus (sizzle platter with jus and beef, covered in parchment paper in a low oven.) When it’s just warmed, cover with swiss cheese. Melt the cheese. Place the beef into a french roll. Smear a thin layer or horseradish sauce on one side of the roll. Serve a ramekin of the jus on the side unless the guest would like the sandwich dipped (*single dip* is top bun dipped into the jus, *double dip* is the top and bottom of the bun dipped into the jus, and *wet* is completely submerging the roll into the jus.)

Warm Chocolate Chip Cookie

boozy milkshake

450g butter

2 ice cubes

550g AP flour

6g baking soda

8g salt

4 eggs

20g vanilla extract

120g dark brown sugar

120g white sugar

450g dark chocolate chips (66% valrhona caraibe) or chopped chocolate

Brown the butter while constantly stirring. Stop the cooking process by either whisking in the ice cubes (or you cool over an ice bath.)

Whisk the flour, baking soda, and salt together. In a stand mixer bowl, add the eggs, white sugar, and vanilla extract. Whisk until ribbon stage. Switch to the paddle attachment and add the brown butter and brown sugar. Mix on medium until combined. Add the flour mixture and on low speed mix until just combined. Do not overmix the flour. Add the chocolate and mix on low just until the chocolate is evenly dispersed. Refrigerate the dough overnight.

Place 2oz scoops of the dough on a parchment lined sheet pan (measure the dough in a scoop but roll the dough ball in your hands to make exterior a bit rougher.) Bake at 325 low fan for roughly 14-15 minutes.

Serve warm or room temperature with a boozy milkshake from the bar.