

Sweet Potato Soup:

- 2lbs sweet potato peeled
- 2oz fresh ginger root
- 1ea leek
- 3ea lemongrass stocks
- Butter
- 1qt chicken stock
- 2oz cream
- 1ea apple for julienne and marinate

Buttermilk Custard:

- 9oz cream
- 7.5grams gelatin sheet
- Bloom gelatin in water, then re-weigh at 37.5g
- 13.5oz buttermilk
- 1ea lemon/zested and juiced
- Sugar and salt

Scallops:

- Scallops cleaned
- 4oz Heavy cream
- Egg white
- Salt and pepper
- 1T chopped dill

Fumet (need 6cups):

- Clean leek/I will cut
- Mushrooms I will cut
- 2oz shallots
- 2cup water
- 1cup wine
- 3oz flour*
- 3oz butter*

Succotash:

- Clams purged
- 2ea Oven roast corn
- 2lbs Fava peeled to blanch-ill demo
- 1ea 4x5 tomato concassed
- 6oz small dice chorizo
- 1oz onion diced
- 6oz chiffonade Savoy cabbage
- 3oz sherry
- 1oz brandy
- 2oz chopped garlic

Salad:

- 1ea head radicchio washed
- 1ea head bibb/leaves torn
- 4oz baby arugula
- Shaved Ricotta
- Peel cantaloupe ill demo planks
- 1ea lime zested/save juice for vin.
- 2ea mint leaves chiffonade
- Salt and sugar as needed

Pickled Vegetables:

- Rice wine
- Sugar
- Water
- 1oz ginger root peeled
- 1Tbsp mustard seed
- .5tsp black peppercorn
- 1ea jalapeno pepper
- Sachet of the above items
- 2ea cucumber washed I will cut
- 4-6ea radish wash and trim I will cut

Vinaigrette:

- Cantaloupe trim
- 4oz rice wine vinegar
- Lime juice reserved
- Sugar
- 2ea basil leaves
- 1ea mint leaf
- 1ea shallot chopped
- 1cup grape seed oil

BBQ Spice:

- 2Tbsp smoked paprika
- 2Tbsp kosher
- 1tsp mustard powder
- 1tsp chili powder
- 1tsp powder ginger
- 2tbsp brown sugar
- Fresh ground black pepper

Farro:

- 2oz minced onion
- 1oz roasted garlic
- 5oz farro
- 3cup chicken stock
- 4oz grated parm
- White wine
- Sachet *double up ingredients

Brussels:

- Cleaned and leaves peeled
- 3oz slab bacon cut to render
- 1oz shallot
- Chicken stock
- Rice wine vinegar

Finish Tray:

- Parsley-for fish
- Fennel top for fish
- 3oz shallots minced
- Chives
- Butter
- Shallot
- 1T cornstarch
- Lemon zest
- Lemon juice
- 1tbsp chopped thyme
- Arrowroot/