Kosher Salt
Ground Black Pepper
Olive Oil Blend

PRODUCE
Green Cabbage – shredded thin
Rainbow Carrots with Tops
Potatoes

DAIRY
Smoked Cheddar

PROTEIN
Lamb Chops – Fabricated from butcher
Hazelnut Cod – Fabricated from butcher
Burger Patty – Fabricated from butcher

OTHER MISE EN PLACE
French Fries
Opportunity Sauce for Hazelnut Cod
Red Wine Huckleberry Sauce – see recipe

EQUIPMENT
Long Tongs - 2
Offset Spatulas
Spoons
Metal Bowl for Fries
2” Hotel Pan with cooling rack
Pie Tins
Sauté Pans
Containers for Service
Grill Rag
Grill Brush
Hot Pads
Silver bullets

Round entrée plate
Rectangle Plate
Large Pasta Bowl
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Mise en Place</th>
<th>Notes</th>
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<tr>
<td>Grilled Anderson Ranch Lamb Chops with Red Wine Huckleberry Reduction – opportunity potatoes, seared rainbow carrots</td>
<td>3 Individual lamb Chops Red Wine Huckleberry Reduction Opportunity Potatoes – student’s choice Rainbow Carrots – blanched/shocked Fried Carrot Greens - Garnish</td>
<td>Grill lamb according to customer’s specifications. Default cooking temperature will be medium-rare. Cook to 130 degrees, let rest to 135 degrees. Meanwhile, heat a small sauté pan with oil and finish cooking the rainbow carrots until cooked through. Season to taste with salt and pepper. <strong>PLATING:</strong> Place potatoes offset on round white plate. Lean seared carrots against potatoes, lean lamb chops against carrots using the bones for height. Drizzle with reduction.</td>
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<td>Grilled 70/20/10 Burger – house-made patty of beef chuck, short ribs and bacon, red leaf lettuce, tomatoes, smoked cheddar, sweet relish aioli and toasted bun with Fries or Salad</td>
<td>¼ Pound Burger Patty– butcher Smoked Cheddar Cheese French Fries</td>
<td>Season the patty with salt and pepper. Cook on the hot part of the grill. Place the cooked burger on a pie tin and top with smoked cheddar cheese. Melt cheese under salamander. <strong>PLATING:</strong> Place the finished burger patty on the bottom portion of the bun. Lay the top portion of the bun against the burger. Fries go in a fry bucket with checkered paper and on a black napkin on the plate next to everything unless they ordered a salad.</td>
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<td>Hazelnut Crusted Cod – Opportunity dipping sauce with french fries or salad</td>
<td>Hazelnut Cod (3 each, 2 oz.). Standard breading procedure: seasoned flour, egg wash, then 50/50 hazelnut &amp; panko for the crumbs. Freeze. Chiffonade of green cabbage Opportunity dipping sauce (pssst you have to make it.) 5 oz French fries, fried and seasoned</td>
<td>Fry 3-4 cod strips to order (may be pre-breaded and frozen). Place chiffonade of green cabbage at one end of a rectangle dinner plate, and place cod strips on chiffonade. Fries go in a fry bucket, checkered paper and on a black napkin, on the plate next to everything unless they ordered a salad. Pass over a silver bullet of special sauce and wait staff will serve it along with Portland ketchup.</td>
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