

SANTIAM MISE EN PLACE – GRILL – WINTER 2020

Kosher Salt
Jacobsen Smoked Sea Salt
Ground Black Pepper
Olive Oil Blend
Truffle Oil in Spray Bottle

PRODUCE

Green Cabbage – Chiffonade
Broccolini – blanched/shocked (30sec)
Cornmeal Fried Leeks
Chopped Parsley

DAIRY

Smoked Gouda – Sliced
Powdered Parmesan
Butter

PROTEIN

Lamb Chops – Fabricated from butcher
Hazelnut Salmon – Fabricated from butcher
Burger – Fabricated from butcher
Bacon – cooked

OTHER MISE EN PLACE

French Fries - Freezer
Opportunity Sauce for Hazelnut Salmon
Bacon Fat Aioli – See Chef Josh
Mandarin-spruce tip gastrique – 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

Menu Item	Mise en Place	Notes
<p>Anderson Ranch Lamb</p> <p>Grilled rack of lamb, mandarin-spruce tip gastrique, opportunity starch (potatoes, rice, polenta, etc...) and grilled broccolini</p>	<p>Lamb Chop – 3each Mandarin Spruce-tip reduction Opportunity Starch – student’s choice Broccolini – blanched/shocked</p> <p>Candied orange peel – garnish</p>	<p>Grill lamb Chop to customer specified temperature. Meanwhile, finish carrots on grill until cooked through. Toss with salt/pepper/butter. Starch is held hot, ready.</p> <p>PLATING: Place starch offset on large round bowl. Lean grilled broccolini against starch, lean lamb chop against broccolini using the bone for height. Drizzle with reduction.</p>
<p>Burger & Fries</p> <p>smoked gouda, bacon fat aioli, cornmeal fried leeks, bacon, arugula and potato bun with house fries or side salad – upgrade to truffle fries</p>	<p>¼ pound Beef Patty Smoked Gouda Cornmeal Fried Leeks</p> <p>Fries or Salad</p>	<p>Cook just outside hot part of the grill to customer specified temperature. Top burger patty with cheese and continue to cook until cheese melts. Top with fried leeks.</p> <p>PLATING: Place the finished burger patty on the bottom portion of the bun.(burger should be on round plate) Put the top portion of the bun on top of the burger and place steak knife through middle of burger. Fries go in a fry bucket with wax paper onto a black napkin on the plate next to the burger unless they ordered a salad.</p>
<p>Hazelnut Crusted Salmon</p> <p>Opportunity dipping sauce with house fries or side salad – upgrade to truffle fries</p>	<p>Hazelnut Salmon (3 each, 2 oz.). Standard breading procedure: seasoned flour, egg wash, then 50/50 hazelnut & panko for the crumbs. Freeze.</p> <p>Chiffonade of green cabbage</p> <p>Opportunity dipping sauce (psst you have to make it.)</p> <p>Fries or Salad</p>	<p>Fry 3-4 salmon strips to order (may be pre-breaded and frozen). Place chiffonade of green cabbage at one end of a rectangle dinner plate, and place chicken strips on chiffonade. Fries go in a fry bucket with wax paper and on a black napkin on the plate next to everything unless they ordered a salad.</p> <p>Pass over a silver bullet of special sauce and wait staff will serve it along with Portland ketchup.</p>
<p>Truffle Fries</p>	<p>French Fries – Freezer Jacobsen Smoked Salt Powdered Parmesan Truffle Oil – Spray Bottle Chopped Parsley</p>	<p>After cooked, spray fries 3-4 times with truffle oil. Toss with smoked salt, pepper, powdered parmesan and chopped parsley.</p> <p>Plating: Fries go in a fry bucket with wax paper and on a black napkin on the plate next to everything unless they ordered a side, then it goes on a small round white plate.</p>