

## **SANTIAM MISE EN PLACE – PANTRY – WINTER 2020**

Ground Pepper  
Kosher Salt  
Olive oil blend-squeeze bottle

### **PRODUCE**

Salad garnishes (3)  
Hedgehog mushroom –  
halved/seared  
Chopped Parsley

### **PROTEINS**

Charcuterie-rotation to produce  
Pancetta Lardons – Cooked

### **DAIRY**

Bacon Fat Aioli – See Chef Josh  
Butter (softened)  
Brindisi Cheese – Shaved

### **OTHER MISE EN PLACE**

Salad Greens from Pantry  
Potato Bun from Bakery  
Baguette from Bakery  
Honey Beet Puree – See Recipe

### **EQUIPMENT**

Tongs  
Rubber Spatula  
Metal Spatula  
Spoons  
Whisks  
Sandwich spreader  
Metal Bowl  
Pastry Brush  
Small hotel pans for mise en place  
Plates:  
  
Small Round - chilled-side salad  
Round Bowl-Hot-Soup  
Square Bowl-Hot-Soup  
Small Rectangle-Chilled-Dinner Salad  
Medium Rectangle-Chilled-Entree  
Appetizer-various square and  
rectangle plates  
Silver bullets  
Hot Pads  
Induction Burner and Sauté  
Pans/Pots

Menu Item	Mise en Place	Notes
<b>Grilled Beet Crostini</b> Grilled artisan bread, honey beet puree, pancetta, hedgehog mushrooms and Willamette valley cheese co. brindisi cheese.	Baguette – Sliced on long bias – see Chef Josh Honey Beet Puree – See Recipe Pancetta Lardons – Cooked Hedgehog Mushroom – halved/pan seared Brindisi Cheese – shaved Beet Powder Chopped Parsley	Keep beet puree, pancetta mushrooms & cheese cold on station. Grilled baguette held at room temp.  <b>PLATING:</b> Spread beet puree on 3 pieced of grilled bread and place side by side on round plate. Top with pancetta, mushrooms and cheese. Garnish with beet powder & chopped parsley.
HORS D'OEUVRES PLATE	To be prepared by hors d'oeuvres rotation student.	
<b>Burger &amp; Fries</b> smoked gouda, bacon fat aioli, cornmeal fried leeks, pancetta, arugula and potato bun with house fries or side salad	Potato bun from Bakery Bacon fat aioli Arugula Butter Softened Side salad – if requested	Brush bun with butter and toast on the flat top grill. Spread aioli on the bottom half, place it on a round plate, lay the top half upside-down next to the bottom. Place arugula on the top bun. Then pass it to the grill station. <i>Add side salad on plate if requested.</i>
Student Appetizer	Mise en place will change according to the daily appetizer chosen by student.	Served on plate of student's choice.
Entrée Salad and Dressing – Pantry Student's Choice	Mise en place will change according to the weekly salad and dressing.	Served on a large rectangular plate with dressing on the side in a silver bullet.
Side Salad	Side salads need 3 components: candied nuts, fruit, cheese etc. They may be the same as Entree Salad components	Served on a small round plate with dressing on the side in a silver bullet.
Soup	Pantry station is responsible for producing the daily soup for the Santiam Restaurant. Each day there should be 2 quarts, unless otherwise instructed. Soups should utilize advanced skills in preparation and presentation.	6 oz. - cup sized serving & square bowls. 12 oz. - bowl sized serving & large round bowls. Garnishes should be exquisite and add to the presentation of each soup. Think about texture and color contrast.
Special Dressing	We offer a special dressing weekly. You may make enough for your entrée salad and enough to offer as the Special Dressing.	
Amuse Bouche	We offer an amuse bouche daily. Need to prepare enough for each guest that comes into the restaurant or have the ability to build more as needed for the entire service.	This is your chance to be creative with ingredients we find around the kitchen – can coordinate with Chef Josh if you would like something special.
Charcuterie	Charcuterie rotation is responsible for producing plate components: sausage, pate, cheese, mustard, bread, chutney, etc...Pantry rotation is responsible for assembling and plating.	Keep mise cold on station. Use wooden charcuterie board to plate.