

MENUS FROM PAST COOKING CLASSES

Sample Menu

SCALLOP TARTARE
Young Coconut, Cilantro, Potato

LIGHTLY POACHED GOLDEN TILEFISH
Ambrose Farms Vegetables, BBQ Eggplant,
Sweet and Sour Tomato

CHOCOLATE CREMEAUX
“Honey Comb”

Techniques

Sous Vide Cookery | Modern Techniques
Flavor Development | Texture

Sample Menu

CHARRED AND MARINATED CUCUMBERS
Heirloom Tomato, Shiso, Radish, Garden Herbs

PORK AND BEANS
Slow Cooked Kurobuta Pork Belly, Butter Beans,
Roasted Eggplant

TRES LECHES
Coconut and Honeycomb

Techniques

Braising | Crème Anglaise
Flavor Development | Texture

Sample Menu

LEMON RICOTTA TORTELLINI
Mepkin Abbey Shitakes, Charred Sweet Onion, Parmesan
Reggiano, Spruce Tips

PORK AND BEANS
Slow Cooked Kurobuta Pork Belly, Butter Beans,
Roasted Eggplant

PASSION FRUIT SEMI- FREDO

Techniques

Pasta Making | Braising
Flavor Development | Texture

Sample Menu

ROASTED AND PICKLED BEETS
Za’atar, Smoked Yogurt, Radish, Mint

STEAMED SNAPPER
Artichoke, Lemon, Capers, Parsley

CHOCOLATE CREMEAUX
“Honey Comb”

Techniques

Pickling | Steaming
Flavor Development | Texture