

- 3 boards
- China
- Clarified 1lbs
- Dice butter for my tray
- Reduce chix stock add all herbs and trim
- Break down Flat iron-marinate, olive oil, mire poix, rosemary, thyme, garlic cloves,s&p
- Start short ribs, spice rub, mirepoix, garlic, sachet, balsamic, tomatoes, spice rub, stock, merlot, whiskey
- Break down flounder/marinate
- Make custards
- Make fumet
- Make scallop mousse/quenelle into buttered pan/cartouche
- Start soup
- cantaloupe
- Pickle vegetables
- Artichokes
- Succotash prep
- Red beets
- Tomato jam
- farro
- Basil oil
- Steam clams
- Vinaigrette
- Render bacon for Brussels
- Pull short ribs/hold and slice
- Reduce jus and lie
- Thicken fumet
- Unmold custards
- Julienne and marinate apple just before window
- Finish with Flavor

Check in food req. – Quickly! FAST!

- ****China-** lot of pre set here
- Sanitizer
- 1 deep hotel with ice 2 half pans
- Save all stems and trim!
- **1st:**
- 16oz mire poix/beef/short rib/farro/artichoke
- 4ea garlic cloves crushed
- Mise BBQ Spice
- Mise short rib
- Mise buttermilk custard
- Mise fumet
- Mise scallops
- Mise soup
- Mise pickled veg
- Mise artichoke
- Mise succotash
- Mise beets
- Mise tomato jam
- Mise farro
- Mise basil oil
- Mise vinaigrette
- Mise Brussels
- Mise salad
- **Finish tray/herbs**

Vinegar water for plate wipes

Clean Entire Station for Plate Up

CLEAN!

DISHES!

**PLEASE MAKE ME AND THE STATION
LOOK GOOD.**

If I don't have an immediate task please clean
and organize work space

CHINA:

** see china set up sheet