

# ICA CATIE AWARDS SUBMISSION

BEST CATERED WEDDING 2020





## SYNOPSIS

In 1851 Bilston Creek Farm made its mark on history as the first settlement outside of Fort Victoria, several years before Canada was founded.

This beautiful twelve-acre picturesque back drop of the lavender fields set the back drop for this Wedding.

The twelve-acre farm that our bride and groom were getting married on was one of the first properties in what would become British Columbia. It's also the very same farm that the first ever (non first-nation) wedding was in British Columbia. It occurred way back in 1855 between a Martha Chaney and Captain Henry Ella. Here is where their story begins...

## WEDDING CONCEPT

This Wedding was farm-to-table concept that we are so fortunate to have almost year round here on Vancouver Island. This custom menu was created for the bride and groom and 120 of their closest friends and family. This not only speaks to me as a Chef but the way I run my business.

All of the ingredients were fresh, not processed, and, wherever possible, locally produced using sustainable practices.

This wedding took place on a local lavender farm in a rural area of Metchosin, British Columbia where they make their own lavender oils and honey.

This historic property offers a truly unique backdrop for weddings, inspired by the natural beauty around it, and entwined with the activity of life on their farm. Our couple got to say 'I do' under towering fir trees, wander through fields of lavender, sip signature cocktails in the Orchard Pub, taste an array of passed canapes, dine on a 3-course family style dinner and dance the night away under twinkling orchard lights.



*Above Picture - Pork Tinga Tostadas  
Adobe Spiced Guacamole, Cotija Cheese  
Crema*



*Above Picture - Mini Yorkshire Pudding  
Rare Beef Tenderloin, Horseradish Crema Mexicana*



## MENU DESIGN

My most favourite thing about Catering and being a Chef is menu development and design. Menu development is critical for a Caterer's success. Nothing represents your brand more than your menu.

This entire menu was all new items that our team had never created or tested before and was thought up over several meetings with the bride and groom through places they traveled, childhood memories, favourite foods - the list goes on and on. This is when you really bond with the client and get to know them as people not just a customer. I love this process.

When I first met this couple, they wanted their guests to feel connected, comfortable, and that they were getting a foodie experience. I suggested Family Style and the couple were thrilled! It's almost as intimate as a plated food service but the food is more casual and fun – this food style represented my client.

*Pictured Left - Roasted Fig, Brie and Spiced Honey  
Rosemary Infused Polenta*

## OVERALL VISION

Defining your menu vision is a crucial first step in the planning process if you want to ensure that their wedding day is everything they ever wished for and as beautiful as they had dreamed.

Our first step is finding out what defines them as a couple – their relationship, values and the personalities they have. By doing this, it helps me understand them better and who they are as a couple.

When I first met with the Bride and Groom, they had an abundance of ideas flying around in their heads. They wanted high-end comfort food that was locally sourced and ecstatically pleasing to the eye.

At first, they were thinking a 5-course plated dinner in the Lavender Field but in the end thought it was more of their style to do passed family style platters – I agreed!

Once we had settled on this concept, the rest of the ideas just fell into place.

To enhance each dish, we just let the ingredients shine and added in Fresh Herbs, Lavender Sprigs and Edible Garnish to finish.



*Picture Right - Southern Fried Chicken & Waffle Cones  
Pickled Jalapeno Collard Greens Slaw  
Spicy Mayo*



## CHALLENGES

The venue! Although being 168 years old had only been in business for one year and this was their first summer conducting weddings. A little-known fact is that weddings do not always run perfectly, and as planned. It takes experienced professionals that are able to work with each other, be adaptable to changing conditions, and to be able to handle the unexpected.

Working with inexperienced vendors can be tough as they are new to the industry and have never seen how we run our events from start to finish.

We had to build not only one but two kitchens once onsite and only had 3 hours before guests were arriving. The reason for this was that cocktail hour was to be done in the Apple orchard which was over 150 steps away from the first kitchen. We also had to set up 3 full-service bars because of this. Signature drinks were offered upon guests' arrival as they mingled about in the Orchard. At this time our servers passed a selection of canapes before making their way up to the Barn for dinner service.

Second challenge of this event was that although it was the beginning of July, there were a few showers that morning that caused a delay and changed dinner from being out in the field to inside the barn. This wasn't so bad, like I said to the bride and groom after, rain on your wedding day is good luck because it signifies that your marriage will last. As you know, a knot that becomes wet is extremely hard to untie – therefore, when you “tie the knot” on a rainy day, your marriage is supposedly just as hard to unravel.

Third challenge was the amount of dietary concerns that we received for this group for family style dinner service. There was a total of 15 dietary concerns, but they weren't your typical allergies (celiac, vegan, nut). The list was extensive but we love a challenge, it makes us better chefs at the end of the day.







## VENDOR LIST

### EVENT PLANNER

The Good Party  
[www.thegoodparty.ca](http://www.thegoodparty.ca)

### WEDDING PHOTOGRAPHER

Meghan Hemstra Photography  
[www.meghanhemstra.com](http://www.meghanhemstra.com)

### FOOD PHOTORAPHER

Tyson Airaksinen Photography  
[www.instagram.com/tysonairaksinen](http://www.instagram.com/tysonairaksinen)

### VENUE

Bilston Creek Farm  
[www.bilston.ca](http://www.bilston.ca)

### DESIGN & DECOR

Trend Décor  
[www.trenddecorevents.com](http://www.trenddecorevents.com)

### TABLETOP RENTALS

Tabletop Curated Rentals  
[www.tabletopcuratedrentals.com](http://www.tabletopcuratedrentals.com)

### FLORAL

Platinum Floral Designs  
[www.platinumfloraldesigns.com](http://www.platinumfloraldesigns.com)

### CAKE

Ruth and Dean  
[www.ruthanddean.com](http://www.ruthanddean.com)

### HAIR & MAKEUP

Heartwood & Co.  
[www.heartwoodandco.com](http://www.heartwoodandco.com)

### BAND

The Borderline Bluegrass Band  
[www.borderlinebluegrass.com](http://www.borderlinebluegrass.com)

### CATERING & BAR

\*this was done by us\*

### STATIONARY

Decor by Nature  
[www.decorbynature.com](http://www.decorbynature.com)





# MENU

BILSTON CREEK LAVENDER FARM WEDDING

## SIGNATURE DRINK MENU

Burnt Peach Old Fashioned

Burnt Peach, Orange, Cherry Syrup, Lemon Simple Syrup  
Orange Bitters, Bourbon & Splash of Soda

Blackberry Lavender Prosecco Spritz

Blackberry Infused Gin, Lavender Shrub, Maple & Prosecco  
Garnished with Fresh Bilston Lavender



## PASSED CANAPE MENU

- Mini Yorkshire Pudding  
Rare Beef Tenderloin, Horseradish Cream
- Pork Tinga Tostadas  
Adobe Spiced Guacamole, Cotija Cheese, Crema Mexicana
- Southern Fried Chicken & Waffle Cones  
Pickled Jalapeno Collard Greens Slaw  
Spicy Mayo
- Roasted Fig, Brie and Spiced Honey  
Rosemary Infused Polenta

## FAMILY STYLE DINNER MENU

### FAMILY STYLE FIRST COURSE

- Heirloom Tomato and Grilled Plum Salad  
Crispy Halloumi, Pea Sprouts, Sweet Onion Dressing

- Roasted Cauliflower & Kale Salad  
with a Walnut Caper Salsa & Roasted Garlic & Herb Dressing

### FAMILY STYLE SECOND COURSE

- Sticky Lemongrass Chili Chicken Breast  
Cucumber, Cashew, Basil, Mint  
Cilantro Salad
- Confit Potatoes  
Shallots, Garlic & Fresh Herbs
- Spring Kildara Farm Seasonal Vegetables

### FAMILY STYLE THIRD COURSE

- Korean Braised Beef Brisket  
House Made Kimchi, Pickled Jalapeno's, Natural Jus
- Buttery Leek Risotto

### VEGETARIAN OPTION

- Maple Roasted Sweet Potato Falafel  
Roasted Tomato Sauce, Apple Salad





## DESSERT MENU

Macaron Ice Cream Sandwiches  
French Vanilla Ice Cream

Mini Rhubarb Crumble  
Lavender Crème Fraiche

Lemon Meringue Pie Shots  
Lemon Curd, Meringue, Pie Dust

## LATE NIGHT FOOD MENU

### POUTINE STATION

You will have the Following Ingredients to Create your own Signature Masterpiece;  
BBQ Pulled Pork, Beer Battered Ling Cod, Sautéed Mushrooms, Bruschetta  
Cheese Curds House Made Gravy, Tartar Sauce, Malt Vinegar  
Caramelized Onions & Fresh Herbs

# DIETARY CONCERNS

## Table One:

### Seat 5: Eric Scobie

- allergic to ALL nuts (including pine nuts in pesto)

### Seat 8: Brougham

- gluten free

## Table Two:

### Seat 2: Jodie Evans

- vegetarian + no dairy

## Table Four:

### Seat 3: Monika Szymczak

- pescatarian

### Seat 4: Mike Szymczak

- pescatarian

## Table Seven:

### Seat 1: Cassia Rachfall

- no red meat

### Seat 5: Tricia Rachfall

- celery (anaphylactic) + nuts

## Table Nine:

### Seat 4: Joanna Bosche

- no red meat/pork

### Seat 5: Rosemary Paquette

- no crab + no red peppers

## Table Twelve:

### Seat 6: Cat Counsell

- allergic: nuts/peanuts, - intolerant: liquid dairy, pumpkin seeds  
Sorbitol and Mannitol FODMAP food groups

### Seat 8: Sophie Marfleet

- no mushrooms

## Table Thirteen:

### Seat 2: Megan Galbraith

- gluten free + no dairy + no soy

### Seat 3: Katie Stewart

- vegetarian

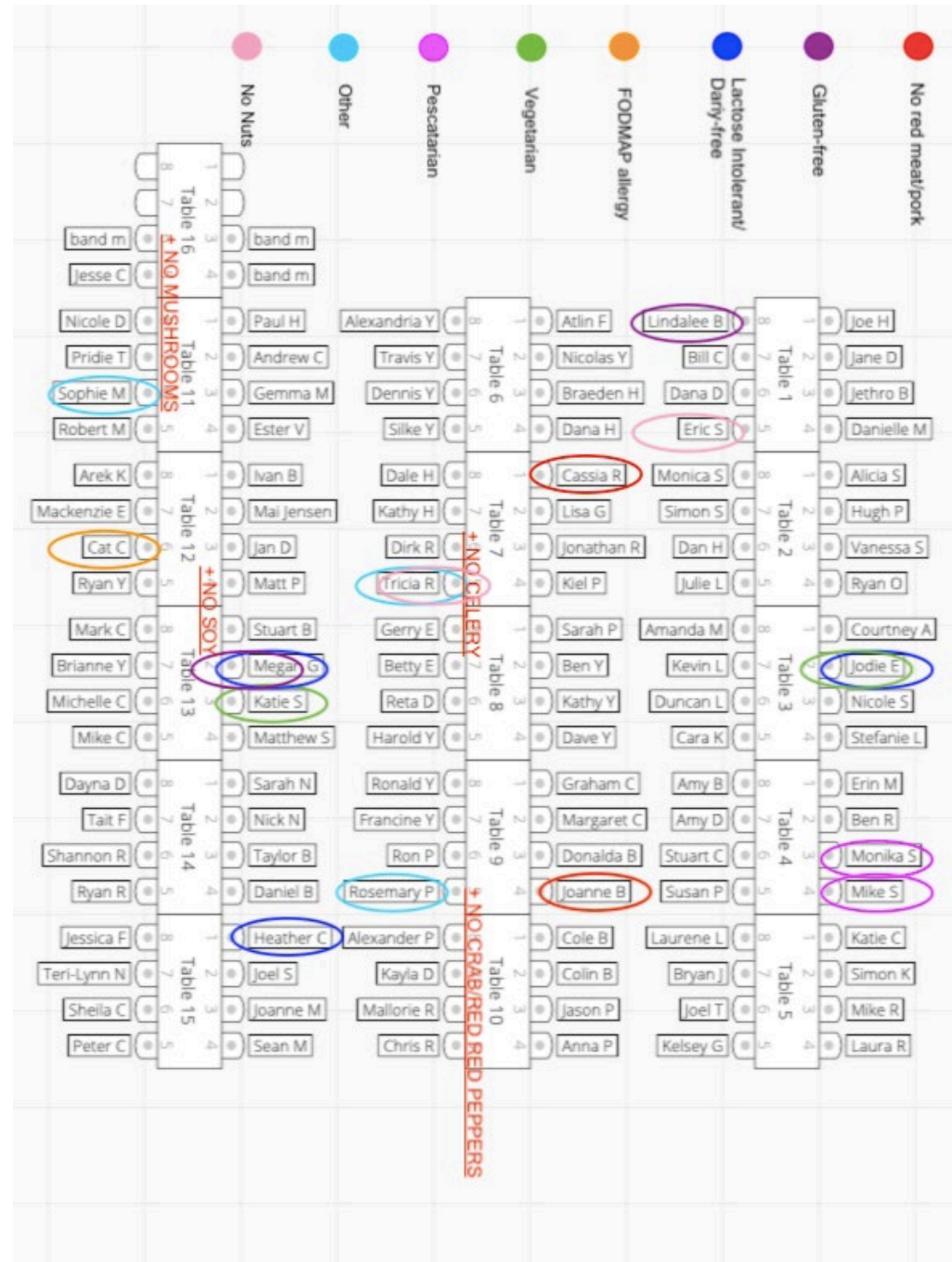
### Seat 7: Brianna Yardley

- Shellfish/Kiwi/Eggplant

## Table Fifteen:

### Seat 1: Heather Christie

- no dairy



# TIMELINE

## SATURDAY, JULY 6<sup>TH</sup>

9:00 am Hair & make-up begins - 6 total for hair & 7 total for makeup  
10:00 am Planner arrives on site  
10:00 am Florist arrives on site  
10:00 am Decorating team arrives on site \*\*if any set-up left remaining  
11:00 am Planning assistant arrives on site  
11:30 am Photographer arrives for getting ready shots of girls Bear Mountain  
12:00 pm Mark and guys get ready in space below reception Bilston Creek Farm  
12:00 pm Cake Delivery - Bilston Creek Farm \*rented cake stand with Ruth and Dean package, Dakota to take and return to Ruth and Dean  
12:30 pm Second shoot arrives to take photos of Mark and guys Bilston Creek Farm  
1:00 pm Hair & make-up concludes  
1:00 - 1:45 pm First guest shuttle departs the Delta hotel, heads to Bear Mountain for additional pick up  
1:30 pm Catering team arrives on site Bilston Creek Farm  
2:00 pm All set- up completed, bins cleared, ready for guests  
2:10 pm Planning team to greet guests as they arrive in shuttle  
2:15 pm Bridal party departs Bear Mountain in limo to Bilston Creek Farm  
2:15 - 2:30 pm Guest shuttle arrives at Bilston Creek Farm  
2:30 pm Brianne's limo arrives at Bilston  
2:45 pm Officiant arrives on site, checks in with planning team  
3:00 pm Ceremony begins  
3:50 pm Ceremony concludes  
Brianne and Mark to walk down the Aisle and head straight to the bar near ceremony site with wedding party and open a bottle of bubbles! Cheers!  
4:00 pm Cocktail hour - Welcome cocktails x 2  
4:15 pm Canapé service begins x4

5:30 pm Planning assistant to arrive on site  
6:00 pm Reception begins  
6:00 pm White wine (& bubbly)- DO NOT PUT ON TABLES UNTIL THE GUESTS ARE SEATED  
needs to be chilled.  
6:00 pm Planning assistant to depart - Casey  
6:30 pm Dinner service begins  
7:30 pm Speeches begin  
MC - Cat Counsell  
MOH - Michelle Collyer  
Bridesmaids group speech - Dayna, Katie, Sarah  
Grooms parents - Margaret and Graham Curtis  
Brides parents - Fran and Ron Yardley  
8:15 pm Cake cutting, Caterer to take and cut for each guest  
8:20 pm Brianne and Mark speech  
8:45 pm Band starts  
9:00 pm Photographers to depart  
9:30 pm Late night DJ set-up in lower space below barn  
9:30 pm Planning team to move any required items into barn from outside if required (lounge furniture etc.)  
10:00 pm Late night bite comes out! Fish and Chip poutine / poutine bar  
10:00 pm First shuttle arrives for pick up guests  
10:45 pm Planning team to move stainless steel buckets down below to lower after party spot and fill with ice & beverages, buffet tables etc.  
11:00 pm Band set finishes  
11:00 pm Late night party - continues with DJ in lower space below Barn  
12:00 am Planning team to depart - Dakota + Assistant to Assist with last shuttle  
12:00 am Second and final shuttle arrives to take guests home  
2:00 am Party's over



# WEDDING CONTRACT

Prepared For: Brianne Yardley  
Event Date: 2019-07-06 - Saturday  
Address: Phone: Work: 604-787-4809  
Email: briannemariyardley@gmail.com  
Event Title: Bilston Creek Lavendar Farm Wedding  
Contract #: 5939 Guest Count: 130  
Service Style: Family Style Occasion: Wedding  
Salesperson: \*Name\*  
Venue: Bilston Creek Lavendar Farm

## DEPOSITS AND PREPAYMENTS

A 50% deposit is required within 10 days of your approval to confirm your event. The Caterer will estimate your functions total cost based on your final count 30 days prior to your event unless stated otherwise. We accept personal cheques, cashiers checks, bank cheques, e-transfers, all major credit cards or cash.

**Please Note:** we charge a 3% Service Charge on all Credit Card Payments. Please make checks payable to \*Caterer Name\* In the event your function's total cost exceeds the total estimate, the difference will be due and payable within 10 days post event. Should payment not be received at the end of 30 days, a 2% finance charge will be assessed on the unpaid balance.

## CANCELLATION POLICY

In the event of cancellation of a booking, cancellation fees will be deducted from the deposit held and any balances owing in excess of the deposit held will be charged to the credit card on file or deducted off the refund amount.

Cancellation fees will be based on the total estimated revenue for all food, beverage, facility, equipment and service requirements. Estimates will be based on the original booking or the most recent numbers confirmed, whichever is greater and will be levied as follows:

- \*5 business days prior to the event or less – 100% of the event total
- \*6 to 14 business days prior to the event - 75% of the event total
- \*15 business days to one month prior to the event– 50% of the event total
- \*31 days to 90 days prior to the event - 25% of the event total
- \*91 days to 180 days prior to the event – 15% of the event total
- \*Beyond 181 days prior to the event – 5% of the event total

## FORCE MAJEURE

If the Contract becomes illegal or impossible to perform by either party due to acts of God, war, terrorist act, disaster, strikes, civil disorder, or other comparable unforeseeable emergency, this Contract may be terminated for any one or more of such reasons by written notice from one party to the other.

## OUTSIDE RENTALS

Please advise if you plan on taking care of your own rentals or are having an event planner take care of the rentals for you. \*Caterer Name\* reserves the right to coordinate all rentals required for our food and beverage service. You will be subject to an hourly Event Planner fee to consult on the rental order with yourself and/or the Event Planner.

### **RESERVING EQUIPMENT/REPLACEMENT POLICY (MAY NOT APPLY TO ALL PARTIES)**

Equipment will be reserved upon receipt of a signed contract and an initial payment of 50% is required for the damage deposit. The remaining 50% must be paid no later than 10 days after the event. \*Caterer Name\* will invoice the Client promptly after \*Caterer Name\* has had reasonable opportunity to inspect the equipment provided and deducted any sum for repair or replacement. If damage or loss has occurred, Client agrees that \*Caterer Name\* may charge the customer for any additional fees or damage. \*Caterer Name\* will notify Client before charging any additional fees. \*Caterer Name\* does not guarantee the availability of rental items until the Client has signed and returned the Contract, paid the required deposit and received a confirmation of their reservation via email. Items returned after the "Return Time/Date" above are considered late and Client will pay to rent all items until they are returned. Fees will be incurred every 24 hours that the items are not returned.

### **SERVICE STYLE**

Family Style Dinner Service - We will need a floorplan and seating chart 30 days prior to event. Please also provide us with all guests allergies 30 days prior to the event to ensure they are taken care of by our service staff.

Plated Dinner Service - We will need a floorplan and seating chart 30 days prior to event. Please also provide us with all guests allergies 30 days prior to the event to ensure they are taken care of by our service staff. If applicable, please provide menu selections in seating chart as well as a list with guests names.

Buffet Dinner Service - Please provide us with all guests allergies 30 days prior to the event to ensure they are taken care of by our service staff.

Food Stations - Please provide us with all guests allergies 30 days prior to the event to ensure they are taken care of by our service staff.

Cocktail Style Service - Please provide us with all guests allergies 30 days prior to the event to ensure they are taken care of by our service staff.

### **GENERAL DISCLAIMER**

Here at \*Caterer Name\* we take all allergies very seriously. Any customers that have any form of medical condition, food intolerance or food allergies please be aware there are other food sources used in our kitchen, so there may be traces of products such as milk, eggs, gluten and nuts. \*Caterer Name\* will not be liable for adverse reactions to food consumed or other items an individual may come into contact with while eating any of our product.

### **OUTSIDE FOOD**

\*Caterer Name\* can only serve food prepared by our Chefs. No foods or consumable goods provided by the client or client's guests can be served without prior agreement. The only exception is baked goods provided by a professional and licensed bakery. Should the client choose to serve any "outside food" liability for all food related incidents shall be voided.

Due to Food Safety Regulations and Liabilities \*Caterer Name\* reserves the right to discard any food items where there is reasonable risk of food borne illness to occur.

\*Caterer Name\* prepares 5 - 10% overage based on the final number of guests we receive from you. You are not billed for this overage nor is this overage considered leftovers. You will only be billed the per person price on the final invoice.

### **MENU SELECTION/GUEST COUNT**

Final menu selection is due no later than 30 days prior to the event date unless stated otherwise. \*Caterer Name\* also be received by the catering office 30 days prior to your event unless stated otherwise. This number is not subject to reduction. You will be charged for the guarantee or the number attending, whichever is greater.

#### **Children (12 and Under)**

Please advise us if any children will be attending your wedding. Please be sure to include the children's ages 30 days prior with your final guest count as well as if they will require a place setting in your final numbers. Children from 6-12 years old can avail of the same family style or buffet dinner menu at a discounted rate of \$12.50 per child (5 and under are no charge). Please note this is not applicable to canapes, food stations or dessert menus.

## **LIQUOR SERVICE - HOST/CASH/SPECIAL OCCASION LICENSE**

Please advise if you need us to provide a Cash or Host Bar for your event:

If you are providing your own alcohol at a venue please make sure you have your BC Special Occasions License, if you haven't done so it can be ordered here:

<https://specialevents.bcldb.com/>

Event hosts are considered liquor permittees and are responsible for the safety of their guests. Only one liquor permit is allowed at an event. Therefore, the person who acquires the liquor permit is responsible for providing ALL liquor for the event

Special Occasion Permit:

All individuals hosting or serving liquor at an SEP event – including family events - are required to complete a Responsible Beverage Service (RBS) training program.

<https://www.specialeventserver.com/>

Your Presence

You, the permit holder, are required to be at the event from the beginning of liquor service until the end of liquor service each day. If this is not practical, you may designate, in writing, a person who can substitute for you on a limited basis. If your event has over 500 attendees, this designation must be approved, in advance, by a liquor inspector. If your event has less than 500 attendees, prior approval is not required. In both cases, the written designation must specify the days and times the substitution will occur and be signed by both you and your substitute. It must be available for inspection with your special event permit. You, as the permit holder, remain legally responsible at all times, regardless of who is present. You and the person substituting for you must have proper training, either Serving it Right or Special Event Server certification, and be a member of the organization or group or a manager of the event. You or your designated substitute must not consume liquor at the event.

Event Location

Your event must be located at the address indicated on your permit.

## **STAFFING**

All Chef, Server, Bartending and Supervisor Hours are just an estimate on all proposals. The total will be based upon actual hours worked and you will be billed accordingly on the final invoice - Minimum 4 hour charge per staff member.

## **TAX EXEMPT**

Tax Exempt Groups: Tax-exempt groups must provide a copy of valid sales tax exempt certificate prior to event.

Signatures

Acceptance of Proposal - The above prices, specifications, and conditions are satisfactory and hereby

Accepted

**Client Signature**

**Signer Name:**

**Sign Date:**

# RECIPES

## ROASTED FIG, BRIE AND SPICED HONEY WITH ROSEMARY INFUSED POLENTA

### Rosemary Infused Polenta

- 1 ½ Tbsp Olive Oil
- ½ Small Onion (Small Diced)
- 2 Garlic Clove (Finely Minced)
- 6 Cups Chicken/Vegetable Stock (Or Milk)
- 2 Cups Cornmeal
- 60 g Butter (Diced)
- 2/3 Cup Parmesan (Grated)
- 2 Tbsp Rosemary (Fine chop)

### Method

(Before starting the recipe, spray or oil a ½ sheet pan and line with plastic wrap, put aside for later)

1. In a medium size pot on medium heat add in the olive oil and the onions and garlic until tender and translucent, about 3-4 minutes.
2. Pour in stock, bring to simmer
3. Once liquid comes to simmer, add cornmeal, while continuing to vigorously stir with a whisk to ensure no clumps are formed, about 15 to 20 minutes, remembering to turn heat to low.
4. Finish with Butter, Parmesan Cheese, Seasoning and Rosemary.
5. Pour mixture onto lined sheet pan, place another piece of plastic wrap over top. With another sheet pan press over top to guarantee smooth and level surface. Let cool in fridge for at least couple hours to chill and firm up. After chilled pop out onto cutting board, cut in 1 inch by 1 inch square.

### Spiced Honey

- ½ Cup Honey
- ½ tsp Salt
- ¼ tsp Black Pepper
- ¼ tsp Cayenne
- ¼ tsp Cumin (Ground)
- 1/8 tsp Cinnamon

### Method

In small sauce pan mix all ingredients and bring up slowly to a simmer. Shut off heat and let spices infuse slowly

### Building Canape

4 figs (Cut into 6 wedges each)

Tossed with 1 tbsp Olive Oil, and 1 tbsp Spiced Honey. Either with a blow torch lightly brown coated figs, or on high setting broile in oven on sheet pan until light caramelization forms.

### Brie Cheese

Dice Cheese into ½ inch by ½ inch (using knife that you run under hot water for clean cuts.)

With a nice pick/skewer start with Fig, then Cheese and finally Polenta. In a 350 F Oven, place formed picks until brie just starts to melt. Place warmed picks on a platter, drizzle with spiced honey and a touch of salt and serve.



## ROASTED CAULIFLOWER & KALE SALAD

2 Heads of Cauliflower (Trimmed and cut into small florets)  
2 Bunch of Kale ( Steamed/Torn and Washed)  
1 Cup Walnut Caper Salsa  
¾-1 Cup Roasted Garlic and Herb Dressing  
1 Cup Balsamic Onions  
½ Cup Shaved Breakfast Radishes  
¼ Cup Olive Oil  
1 Tbsp Minced Garlic  
2 Tbsp Chopped Mixed Herbs  
Salt and Pepper to taste  
Pea Shoots to garnish

### Method

1. Pre heat oven to 350F.
2. In a mixing bowl toss cauliflower, olive oil, garlic, herbs and seasoning together.
3. Place on lined sheet pan and roast in oven until lightly golden, about 10-15 minutes. Let cool
4. In large mixing bowl, massage kale with couple tbsp of dressing, to break down kale a bit.
5. Add Cauliflower, Balsamic Onions, ¾ of Radishes, Caper Raisin Salsa and dressing to coat. Season and toss. Place on bowl or platter.
6. Garnish with remaining radishes and pea shoot.

### Roasted Garlic and Herb Dressing

500 ML Dijon Mustard  
120 ML Roasted Garlic  
250 ML Honey  
16 Lemon (Zest)  
2 L Charred Lemon Juice  
1 L Champagne Vinegar  
5 L Olive Oil / Canola Mix  
½ Cup Chopped Mixed Herbs  
Salt to Taste

### Method

Combine all ingredients other than oil into 16L bucket. Blend with immersion blender, with blender running, slowly incorporate Olive oil to emulsify.



# KOREAN BRAISED BEEF BRISKET WITH HOUSE KIMCHI AND PICKLED JALAPENOS

1 Whole Beef Brisket (Lightly trimmed of fat, cut into 3 pieces)  
3 ½ Cups Korean Marinade  
1 ½ L Beef Stock  
Salt and Pepper to Taste  
House Kimichi (to Garnish)  
Pickled Jalapeno (to Garnish)  
Coriander Leaves (to Garnish)

## Method

1. Trim and clean beef brisket, cut into 3 even pieces. Marinate beef with 1 cup of Korean marinade, place covered in fridge overnight.
2. Pre heat oven to 300F
3. In a hot frying pan, place seasoned brisket until golden to lock in moisture and flavour.
4. Place brisket in oven proof container (large enough to hold liquid and be covered)
5. Bring Beef stock with 2 cups of Korean marinate to boil in pot, and pour over brisket, cover with parchment paper the tin foil. Place in oven, middle rack.
6. Braise in oven for 5 hours, or under tender, check after 3 hour.
7. Let cool in liquid, then take out and place in another container to cool completely.
8. Plastic wrap top, place sheet pan on top, and press with something heavy on top in cooler overnight. (ie heavy pot, Large cans)
9. Next day pre heat oven to 350, cut brisket into 4 to 5oz pieces depending on meal. Brush with remaining Korean marinade. Season with salt and pepper and heat in the oven for 10-12 minutes with some of the reserved braising liquid . Serve on platter with Kimchi, Pickled Jalapeno and Coriander leaves.

## Kimchi

- 50 lbs cabbage
- 3050ml kosher salt
- 23 L cold water, plus more as needed
- 18 lbs carrots
- 21 lbs radish, peeled and cut into 2-inch matchsticks
- 8 lb medium scallions, ends trimmed, cut into 1-inch pieces (use all parts)
- 8 cup Korean red pepper powder
- 1.5 L fish sauce
- 3.5 lb peeled and minced fresh ginger
- 900 g minced garlic cloves
- 250 ml Gochuang
- 200 ml granulated sugar
- 600ml Sesame Oil

1. Cut the cabbage in half lengthwise, then crosswise into 2-inch pieces, discarding the root end. Place in a large bowl, sprinkle with the salt, and toss with your hands until the cabbage is coated. Add enough cold water to just cover (about 12 cups), making sure the cabbage is submerged (it's OK if a few leaves break the surface). Cover with plastic wrap or a baking sheet and let sit at room temperature at least 12 hours and up to 24 hours.

2. Place a colander in the sink, drain the cabbage, and rinse with cold water. Gently squeeze out the excess liquid and transfer to a medium bowl; set aside.

3. Place the remaining ingredients in a large bowl and stir to combine. Add the cabbage and toss with your hands until evenly combined and the cabbage is thoroughly coated with the mixture. Pack the mixture tightly into a clean 2-quart or 2-liter glass jar with a tightfitting lid and seal the jar. Let sit in a cool, dark place for 24 hours (the mixture may bubble). Open the jar to let the gases escape, then reseal and refrigerate at least 48 hours before eating (kimchi is best after fermenting about 1 week). Refrigerate for up to 1 month.





# LEMON MERINGUE PIE SHOTS

12 oz Lemon Curd

6 oz Meringue

60ml Graham Cracker Dust (Blend in food processor until powder)

## Method

1. In shot glass, place 1tsp graham cracker dust in 12 individual shot glasses.
2. With piping bag, fill shot glass  $\frac{3}{4}$  of glasses.
3. Place meringue in piping bag with star tip, pipe into shot glass coming up just over glass.
4. Torch tops with blow torch and serve.

## Lemon Curd

Yield: 3524 gr

## Ingredients:

800 gr eggs  
700gr lemon juice  
800 gr sugar  
24 gelatine leaves  
1200 gr butter cubed

## Method

1. In a large heavy bottom pot, mix the eggs, lemon juice and sugar together with a whisk.
2. Place the mixture over a low heat.
3. Bloom the gelatin leaves in cold water.
4. Whisk in the butter a little at a time into the egg mixture until it melts.
5. Keep adding the butter until it is all incorporated and smooth.
6. Drain the gelatin and add to the hot curd. Mix well!
7. Strain into a full hotel pan and cover with plastic wrap-touching the curd.
8. Let cool in the fridge.

\*Can freeze.

\*Can substitute lemon juice for just about any type of puree to make a curd.

## Meringue

Ingredients:

100 gr egg whites, room temperature \*(preferably aged egg whites)  
200 gr sugar

## Method

1. Mix egg whites and sugar. Place in a bowl over a bain-marie.
2. Slowly heat mixture until there are no sugar crystals.
3. Transfer into a bowl and using the whisk attachment whip the egg whites till stiff and glossy. Wait until the meringue has cooled a little before using. Can use this mixture for lemon meringue pie shots, and pavlovas.



## BURNT PEACH OLD FASHIONED

2 ounces of bourbon  
.5 ounce of lemon simple syrup  
1 dash of orange bitters  
1 dash of cherry bitter  
Stirred in glass  
Splash with soda  
Garnished with a burnt peach sliced



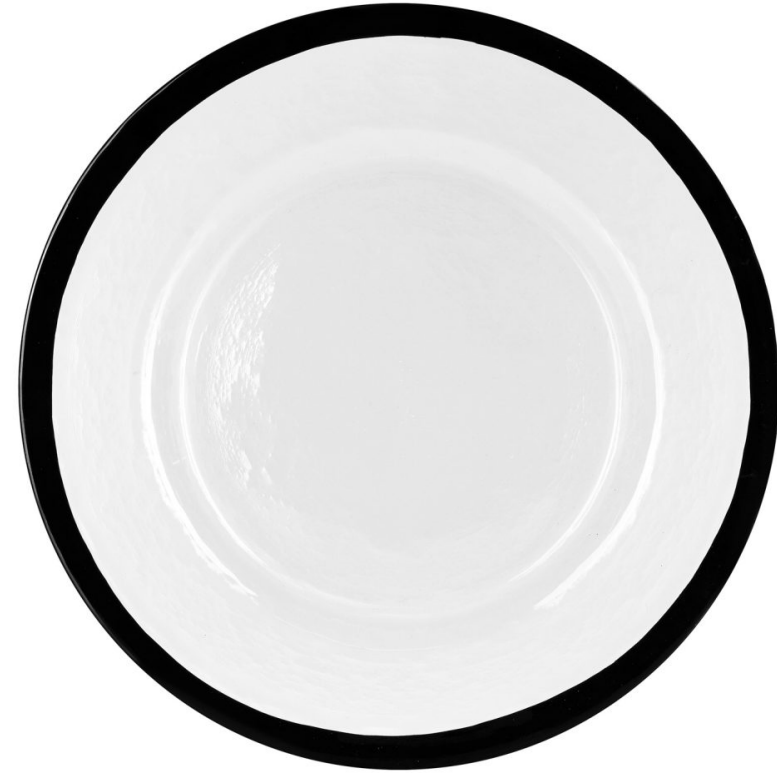
### Lemon Simple Syrup

Heat up ,but don't boil, equal parts water and sugar, bring to a simmer add zest of 8 lemons and leave for 15-20 minutes and strain out the lemon peels.

### Burnt Peach Slice

Remove seed from peach and slice into quarter slices approximately a quarter inch thick, dip the slices in to cherry syrup and place on a sheet tray to place into dehydrator overnight. Remove the next day and place on to sheet pan to than blow torch one side of the slice





INSPIRATION BOARD

