

BEST MAIN COURSE PRESENTATION

Braised Wagyu Zabuton Beef

Local Snake River Farms braised wagyu zabuton beef topped with a pistachio and local pine nut crust with buttered local fall vegetables on a local butternut squash puree. Garnished with a douglas fir liqueur foam, local Park City Strong Vertical Gardens pea tendrils, and dehydrated beet dust. Served on an oiled cedar plank.



Our objective with our main course was to encapsulate the complexities of Utah's natural beauty. Utah is abundant in outdoor environments and we wanted our main course to represent each of those landscapes in one bite. We wanted the presentation to be rustic yet still elegant, stunning and appetizing - a feast for the mouth and the eyes. We wanted a plate full of color variety which lended itself in our selection of local vegetables; our vegetable choices included yellows, greens and purples in order to round out our fall color schemes and to play off the green pine foam and the red beet powder.

We wanted a colorful, beautifully arranged main course with complex flavors that mimicked the fall elements of our diverse state. We feel we successfully created a uniquely original dish that, in one bite, magically melded the flavors of the mountains, the desert, and the fall foliage of Utah into a stunningly delicious dish. We used buttered local vegetables, including pattypan squash, baby zucchini, and french tipped carrots. Our dehydrated beet dust was unique in that it allowed us to imitate the beautiful red fall colors while also representing that majestic red rock deserts so famous in Utah, as well as adding an artistic element to our plating presentation.

However, the originality of this plate started before the food ever touched the plate. That was because we felt it would be more appropriate to serve this course on oiled, custom made cedar planks. Once the salad course was served, we removed all plates and chargers to allow space on the table for 12" wide by 7" tall warm cedar planks that had been hand oiled in the days leading up to the event. It set the foundation for a rustic, yet modern and elegant meal.

Finally, we're especially proud of our unique douglas fir liqueur foam peaks that we included on our main course plate. It was fundamental in including our beautiful mountains into the representation of our main course that we were after. When a bite was taken with every element on the plate, it created a complex and flavorful experience for all the senses and the palette.



The main focus of this plate was the locally raised Snake River Farms Wagyu Zabuton beef. Each plate was served three 2 oz portions that had been braised for 8 hours.

We included a variety of locally sourced, seasonal buttered vegetables including sunburst squash, baby zucchini, baby French tipped carrots, shitaki and button mushrooms.

We placed local Park City Strong Vertical Garden pea tendrils atop the vegetables and beef to add height to the plate.

To add a pop of red, inspired by the red rock landscapes of southern Utah, we artfully swiped dehydrated beet dust onto each plate. We dehydrated the beets in-house overnight to maintain the beets rich color and brightness.

Finally, we were especially excited about our douglas fir liqueur culinary foam that we included to bring to mind our beautiful mountains and forests. The douglas fir liqueur on its own is very strong. We reduced the liqueur and combined it with a simple syrup to highlight the flavor of the liqueur while also taking most of the strength out of its taste. It was cooled overnight, turning into a gel that was then put into ISI whippers. Two small dollops were whipped onto each plate.

We had a detailed assembly process prepared before the event to help aid the smoothness and effectiveness of plating the main course. Each member of our back of house team was pre-assigned to their station with direction given to each as to whom they should receive direction from to assist in an easy and quick production flow.

We began with our oiled cedar planks on which we plated 3 dollops of butternut squash puree. Atop these, we placed three 2 oz portions of braised Wagyu Zabuton beef medallions locally raised from Snake River Farms. Next, we placed buttered fall vegetables beside the beef and puree. We topped the medallions with pistachio and pine nut crust and pea tendrils from the local Park City Strong Vertical Gardens. To finish the plate, we elegantly placed peaks of douglas fir liqueur foam beside artistically smeared dehydrated beet dust.





Our biggest challenge with this plate was the douglas fir liqueur foam. The liqueur, in its unaltered state, is very strong and overpowering. Also, we wanted something that would maintain its shape upon presentation of the plate to the guest- a stiff, lovely peak without immediately melting on the warm cedar planks. It took us 3 different test batches in order to get it to the right taste and the right consistency to make it stable. We also experimented extensively to get the right consistency upon foaming. We successfully found a way to cook the liqueur with simple syrup and prepare it for foaming that maintained its pure taste while ebbing it's potency.

Another challenge we faced was plating the meal fast enough so that guests were enjoying their meal at the right temperature. The solutions we used for this challenge were to have two chef-supervised assembly lines with individual staff members assigned to a specific plating assignment. This allowed us to get plates assembled quickly but with each appearing uniform and artistically beautiful. We also found that heating up the cedar planks helped maintain the temperature of the meal as it was carried out to guests.

We were so glad to be able to overcome these challenges and to create such an exceptional and beautiful meal. The greatest compliment of the night came from a key head of state in attendance who told us out of all the executive dinners and catered events he'd attended, ours was the "best meal [he'd] ever had"!



Butternut Squash Mashed Potatoes

5 lbs. Idaho russet potatoes, peeled
2 1/2 lbs Butternut squash, peeled seeded and cubed
1/4 cup canola oil
2 cups Heavy whipping cream
2 lbs Unsalted butter

Dice the potatoes and boil until soft

While potatoes are cooking toss cubed butternut squash with the canola and place on a sheet pan and bake at 320 degrees until very soft.

Put the potatoes and butternut squash through a ricer.

Slowly add the butter and cream until light and fluffy and adjust as needed with salt and white pepper.

Douglas Fir Liqueur Foam

8oz Fresh Rosemary
4oz Lime Juice
4oz Granulated Sugar
1 bottle 750ml Greece (pine wine)
1 bottle Douglas Fir Liqueur
0.5% of total weight (Xanthan Gum)
1.5% of total weight (Agar Agar)

First add the liqueur to a pot on high heat, burn out the alcohol.

Add rosemary, lime juice, sugar, and Greece wine to the pot.

Reduce your heat, let all the ingredients in the pot simmer for ten minutes.

Strain out the rosemary. Put your liquid into a clean pot then add in the Agar agar and Xanthan. Bring your liquid to a simmer while whisking, then transfer your liquid into a cooling tray. Let your mixture sit in the fridge over night. Your liquid should set up into a gel. Then add your gel into a vitamix or blender, blend on high then transfer to ISI whippers, charge with N2O!

Braised Wagyu Zabuton Beef

10 lbs. Snake River farms Wagyu beef
1/2 lb. Carrots, coarsely chopped
1/2 lb. Celery, coarsely chopped
1 med. Yellow Onion, coarse chopped
6 cloves garlic, whole
3 ea. 5X6 tomatoes, cut in half
1/4 cup Olive oil
750 ml Pinot Noir
1 qt. Water
1/4 cup Beef base

On a hot grill sear the beef until the outside is nicely caramelized. Set aside
On a sheet pan toss the carrots, celery, onions, garlic and tomatoes with the olive oil and put in a 400 degree oven until well roasted.

Place the beef in a medium braising pan and coat with the roasted vegetables

Mix the water and wine with the beef base and pour to 2/3 of the beef.

Cover the braising pan with foil and put into a 280 degree oven and cook for 8 hours.

When done, set beef aside to keep warm in the cooking liquid

For the sauce

4 cups Beef braising liquid
1/4 cup Madeira
1/4 medium yellow onion, finely diced
2 Tbl. Olive oil
4 oz. Unsalted butter, cubed and chilled
1 Tbl. Herbs de provence, finely chopped

In medium sauce pan saute the onion, garlic and herbs until golden.

Deglaze the pan with the madeira

Add the braising liquid and bring to a boil

Reduce the heat and reduce the liquid to 1/3 original volume

Slowly add the butter cubes whisking until well incorporated.