

Pork Cheek

8oz	Pork Cheek
TT	Salt & Pepper
8 floz	Clarified Butter
4	Bay Leaves
.25 oz	Juniper Berries

Sous Vide Pork cheek at 145F for 72 hours
Remove from package, let cool completely
Season to taste
Heat clarified butter to 145F
Add juniper berries & bay leaf
Confit Pork Cheek until hot

Reserve Fats and Butter

Scallops & Oyster Mushrooms

	Oyster
2 oz	Mushroom
1 ea	Scallop, Fresh

Using the Reserved butter and fat from the confit Pork
Saute mushrooms very lightly
remove and let dry
Using a Razor blade slice Scallops As thin as possible
Very briefly Poach Scallop slices in fat

Edamame Polenta Fried Cake

2 cups	corn stock
1 cup	polenta
1 cup	edamame puree
as needed	Bread Crumb
as needed	Duck Fat

boil corn stock and stir in polenta. Reduce heat to simmer and cook or approx 30 min or until polenta is soft and moldable

fold in edamame puree.

Roll in bread crumbs

Deep Fry in Duck fat

Asmble by Placing porck cheek ontop of beinget

Altertantly fold scallop and mushroom slices on top of pork cheek

Garnish with fresh edamame Shoots and Crackling