Key Lime Avocado Aioli (batched)

(per 8 people)

-2 avocado

-1/2 lemon

-1/2 lime

-1/2 oz key lime juice

-1/4 egg yolk

-dash salt and pepper

-1 cup mayo

-1/2 oz chopped chives

Peel avocados.

Combine lemon zest and juice, lime zest, egg yolk, salt, black pepper and mayo.

Puree until smooth.

Pour mixture into bowl, add chives and mix thoroughly.

Panna Cotta

* 1 T Cold Water
* ¾ teaspoon unflavored gelatin
* ¼ cup heavy cream
* 1/6 cup of sugar
* ½ vanilla bean (split and deseeded)
* 1/8 t of salt
* 1 cup of buttermilk

In a small bowl mix water and gelatin.

In a small sauce pan mix heavy cream, sugar, and vanilla bean pod over low heat while continuously stirring until it reaches a low boil.

Immediately remove from heat remove the vanilla bean pod.

Slowly whisk in the buttermilk, then the gelatin. Stir until the gelatin is dissolved and thoroughly mixed into the milk mixture.

Pour the mixture into vessels, cover tightly and let chill for at least 4 hours.

Additional notes:

-1 large yam per couple

-Need mid-sized marshmallows for topping the yams

-2 bone in pork chops per couple

-1/2 cup blackberries per couple

-chef is bringing demi glaze, eatable orchids and grape seed dressing for dessert plating

-need asparagus (batched) per couple

-need sweet chili sauce for each couple

-need fresh sage