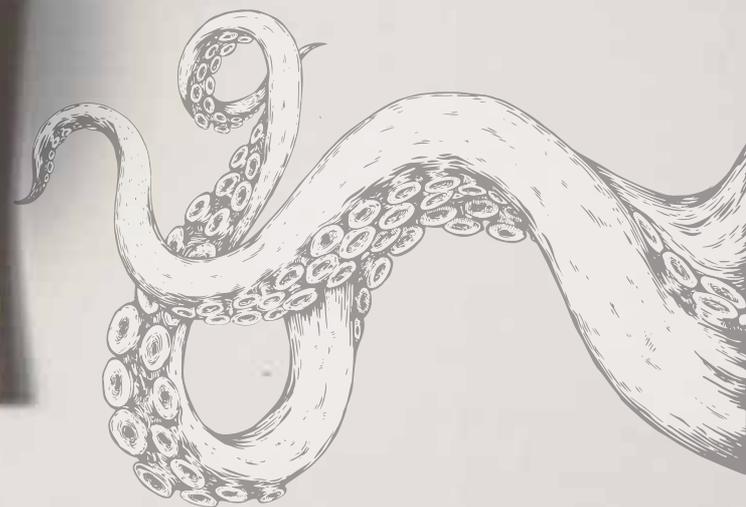


2019 CATIES

# BEST SMALL PLATE

*what's kraken*

SLICED OCTOPUS CEVICHE

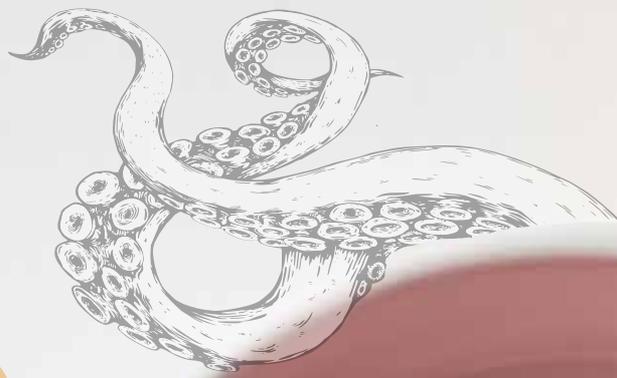


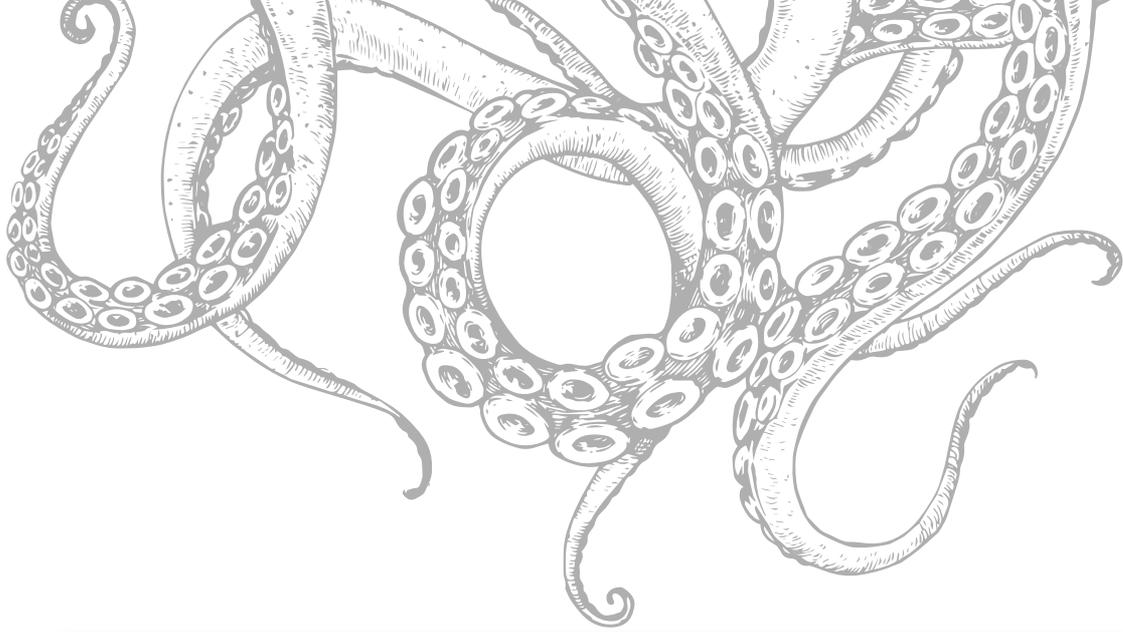
# *synopsis*

MUCH LIKE THE MYTHOLOGICAL KRAKEN, WE WANTED A MYSTIFYING SMALL PLATE THAT WOULD LEAVE A MASSIVE IMPRESSION.

The theme of this event, “confetti”, called for vibrant colors, intriguing designs, and lively decor. As guests approached our innovative slide walls that displayed the dish, the bright pink flare of the rosewater crisp and vivid passion fruit gel immediately drew them near, like a siren call for these creative-minded guests.

As this event called for a lot of mingling, our chefs also kept functionality in mind when designing this dish, as the finished product allowed the guest to pick one up and tote this edible art around as they chatted with others.





## *concept*

DURING AN EVENT WHERE EVERY LITTLE DETAIL NEEDED TO “WOW” THE FOCUS BECAME HOW TO MAKE THE FOOD STAND OUT AS EDIBLE ART WITHOUT COMPETING.

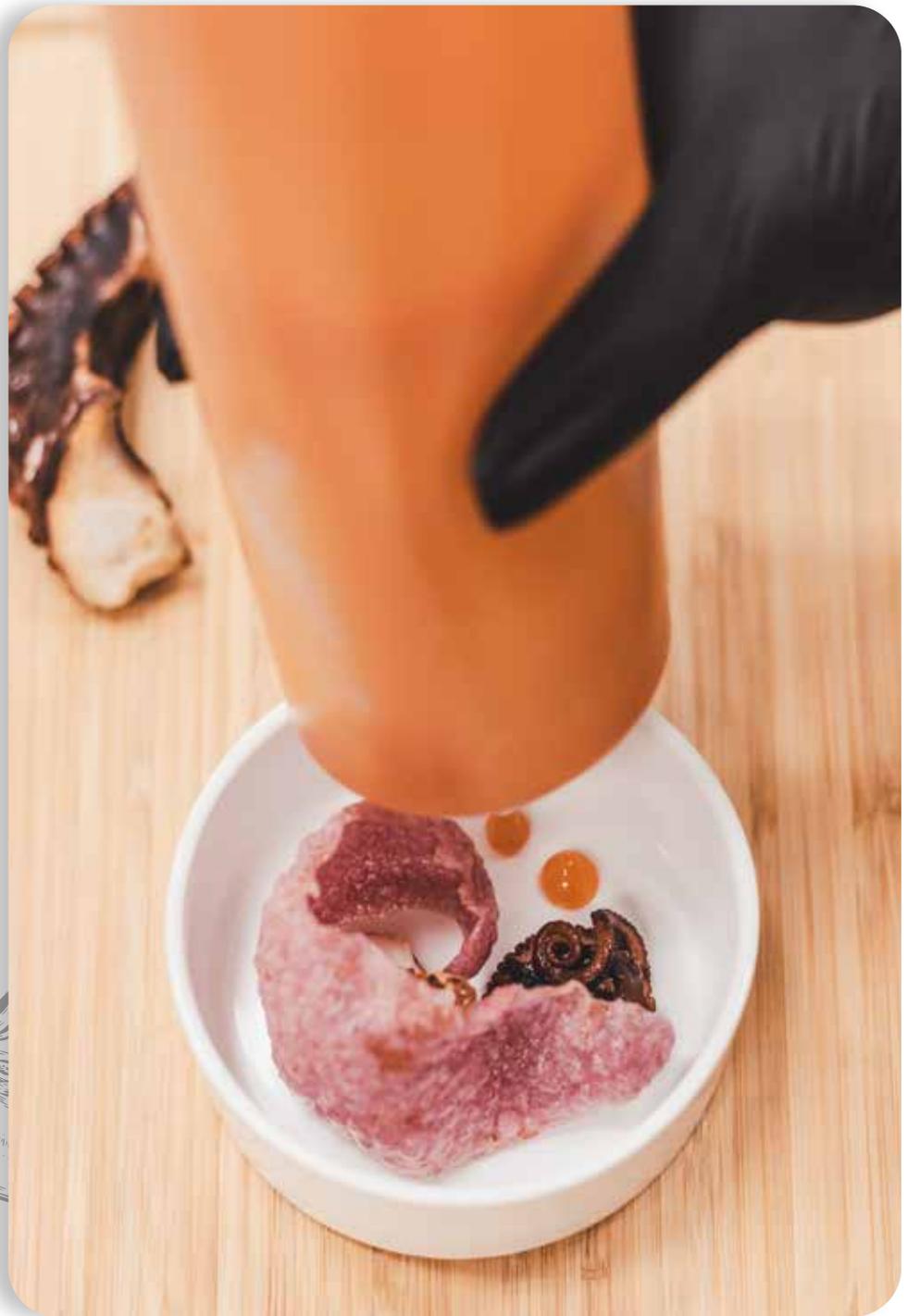
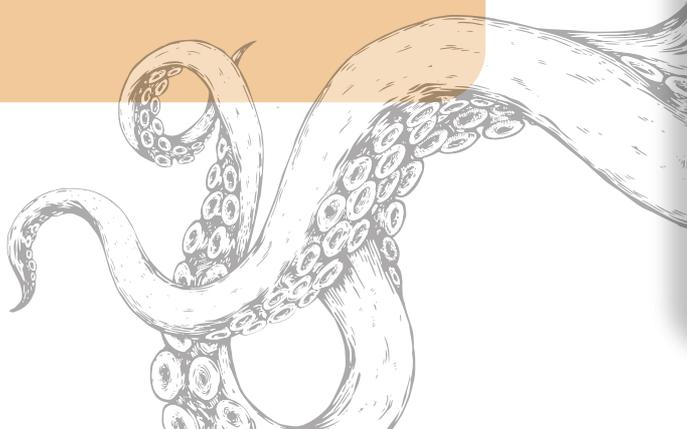
Thankfully we have a skilled team of designers and chefs, allowing the food and the decor to flow harmoniously. Our chef’s took inspiration from traditional Spanish cuisine to Craft this Plate, using What’s Kraken to complement our other chicken fideo, crispy spiced eggplant, and goat cheese small plates. Together, they formed an elegantly concocted area, pleasing both the eye and the taste buds without overwhelming either.



# *production*

WHEN VISUAL APPEAL IS JUST AS IMPORTANT TO OUR CLIENT AS TASTE, CAREFUL PLANNING, PREPARATION, AND EXECUTION TAKE US THE EXTRA MILE.

As this dish was part of a widely orchestrated event with multiple statement dishes throughout the evening, we paid special attention to keeping assembly as simple on site as it made sense. The octopus was pre-sliced & marinated prior to the event. On site, the chefs assembled the octopus along with the rosewater crisp and passion fruit puree as instructed to them during prior instructional sessions. Incredible planning by our overall team was again, the strategy to the perfect execution of this meticulous dish.





## *challenges*

AS ANYONE WHO HAS ATTEMPTED TO PREPARE OR TO ENJOY OCTOPUS KNOWS, IT'S INCREDIBLY COMMON TO GET OVERCOOKED AND TOUGH DISHES.

Our chefs concocted a method to slow braise the octopus, precisely timing the start of the braise with the moment it was expected to be prepared onsite. Any miscalculation would have resulted in the tough dish of our fears.

Along with the Kraken dish, we also had to anticipate any delays in set up due to the location in a busy BMW showroom, requiring most assembly to be done last minute & quickly. Our back of house space also shared a location with their service department that could not be interrupted from their day-to-day business, meaning we had to not only be quick, quiet, & efficient, but also as small as possible.

# recipe

1 LB OCTOPUS, COOKED  
.5 RED ONION  
MINCED LIME JUICE & ZEST  
1 BUNCH CILANTRO, CHOPPED FINE  
1 SERRANO PEPPER, SEEDED AND MINCED  
1 CUP PASSION FRUIT PUREE  
8 EA ROSEWATER CRISPS

Directions: Thinly slice the octopus and transfer to a medium sized mixing bowl. Add the red onion, lime juice and zest, cilantro and serrano to the bowl. Cover and refrigerate for 20 minutes, allowing flavors to fully develop. Plate 2 oz of the ceviche into 8 small plates or low bowls. Decorate the plate with dots of passion fruit puree and 1 rosewater crisp.

