



**Garrett's Menu for International Young Chef of the Year  
Istanbul September 2011**

Garrett produced this menu from a 'black box' of mystery ingredients – the chef's were given 30 minutes to prepare their menus before having 3 ½ hours cooking time.

**Butter poached lobster with sautéed leeks, basil sauce, feta  
and a herb & tomato vinaigrette**

**Roast rack of lamb with aubergine caviar, garlic potato  
fondants, pickled girolles and jus gras**

**Chocolate ganache with a hazelnut caramel, Saki sabayon,  
honey roast figs and chocolate chards**