



## MOUTHING OFF

CHEF OR ZOMBIE

### Dining on Whole Daniel Holzman

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#### A Fall Menu "To Die For"

October 31, 2013

##### TO START

- Fromage de Tête de Homme - pickled cauliflower, watercress and almonds

- Pâté de Foie Humain en Croûte - brandied pear, pistachio and frisée

##### THE MAINS

- Rognons "Daniel" - chanterelles, mustard and crème fraîche

- Blanquette de Garçon - rice a la creole

Courtesy Honjo

Happy Halloween! Zombies are coming. You know it. We know it. But just because we'll all be joining the ranks of the undead doesn't mean we'll be giving up our foodie sensibilities. We're getting a head start on the impending zombie apocalypse by asking chefs how they hope to be consumed when the inevitable happens.

Here's what Daniel Holzman of [The Meatball Shop](#) had to say:

"I think a lot of the human body is very tough—we use most of our muscles to stand up—so unless I planned to gain a lot of weight, I don't think I would be terribly

tender. Therefore, for this menu I opted for mostly organs, a braise and a ground preparation. Because I often stuff myself like a foie gras duck, I thought it only appropriate to start with my liver before moving on to my kidneys, a nice braised belly, and finally some jellied fingers and toes."