**Holiday Jingle Ball 2019**

**Passed Hors D’oeurves**

Crispy Fried Oysters with Cocktail Sauce & Lemon Remoulade

Chili-Lime Shrimp Cevivhe, English Cucumber Cup, Cilantro Microgreens

Shaved Carolina Country Ham, Caramelized Onion-Poppy Seed Butter, Rosemary Biscuit

**Chef Attended Action Stations**

**Hand Carved 60 Pound Bone In Angus Beef Steamship Roast**

Artisanal Condiments & Soft Rolls

**Crispy Apple Cider Glazed Pork Belly**

Parmesan Saffron Risotto, Smoked Mango Chutney, Fried Carrot & Herbs

**Himalayan Pink Salt Seared Fennel Crusted Tuna Satays**

Preserved Lemon Coulis, Micro Arugula, Fennel Blossoms

**Edible Peppermint & Chocolate “Helium” Sugar Balloons**

Candy Peppermint Balloon & Chocolate Candy String

**Gourmet Market Cheese & Charcuterie Bar**

*All Paired with Complimenting Flavor Profiles*

Goat Lady Dairy Chevre, Toasted Graham Cracker Crust, Preserve Lemon Jam

Italian Gorgonzola, FCC Wildflower Honey, Smoked Vegetable Ash

Shenandoah Cheddar, Raspberry Preserves, House Pecan Butter

1 Year Wine Cellar Aged House Cured Black Molasses Country Ham, Cognac Apricot Preserves

Smoked Paprika House Cured Spanish Pork Lomo, Roasted Red Pepper Chutney

Greensboro’s San Giuseppe Salumi, Olive Tapenade

**Artisanal Valle d'Aosta Fontina “Raclette” Station**

Chef Jessica’s House Baked Bread, Cornichons, Roasted Red Bliss Potatoes,

House Pickled Vegetable Crudité in Edible Soil, Gourmet Olives, Black Grapes

**Stationary Hors D’oeurves**

**Ice Sculpture Seafood Display**

Old Bay Poached Shrimp Cocktail Display with Traditional Accompaniments

Smoked Salmon Rillettes on Grilled Focaccia

Poached Mussels with Herb Dijon Vinaigrette

**Sundried Tomato & Pesto Flatbreads**

 Creamy Alfredo, Basil Pesto, Caramelized Onions, Mozzarella, Sundried Tomatoes

**Local Root Vegetable & Winter Kale Salad**

Spice Candied Pecans, Julienne Root Vegetables, Shaved Apples,

Mascarpone Mousse, Baby Arugula, Watercress, Grilled Orange & FCC Honey Vinaigrette

**Speakeasy Downstairs**

**Sesame Chicken Pancake “Tacos”**

Scallion Kimchi, Sweet Black Garlic Hoisin, Crispy Chicken, Chinese Sesame Pancake

**Truffle Pomme Frites Cones**

 Shaved Grana Padano Parmesan, White Truffle Oil, Fresh Parsley

**Hickory Smoked & Grilled Angus Beef Sliders**

 Smoked Cheddar, House Pickles, Roasted Garlic Aioli,

Caramelized Onion & Bacon Marmalade

**Chef Jessica’s Jingle Ball 2019 Desserts**

**Speakeasy Dessert Bar “Painting”**

Our Talented Chefs Will Build Sweet Edible Art Right In Front of Yours Eyes On Canvas

Mini Chocolate Mint Cheesecakes

Coconut Macaroons

Gingerbread Mousse Verrines

Egg Nog Cream Puffs

Citrus Madelines

Chocolate Orange French Macarons

Red Velvet Whoopie Pies

Key Lime Cake Truffles