**The New Years Eve Celebration Gala 2022**

**December 31st, 2022**

**Passed Hors d’oeurves**

**Spiced Poached Pear & Cranberry Cornett**

Whipped Maple Mascarpone | Fried Onion | Micro Amaranth

**Crispy Fried Oysters with Grilled Scallion Remoulade**

**Displayed Hors d’oeuvres**

**Artisanal Antipasto Display of Charcuterie, Cheeses, and Vegetables**

Each Paired with Complimenting Flavor Profiles & Condiments

**Crispy Smoked Gouda Risotto Arancini**

Roasted Tomato Natur | Crispy Sage | Pecorino Romano

**South African Lamb & Beef Kofta Skewers**

Pomegranate Braai BBQ Glaçage | Pistachio Dukkah Crust | Shaved Manchego

**Winter Apple & Cherry Salads**

Spice Candied Pecans | Bourbon Compressed Apples | Gorgonzola Bleu

Baby Greens | Bing Cherries | Apple Cider Vinaigrette

**Fresh Seafood Ice Sculpture Display**

Old Bay Poached Shrimp Cocktail Display with Traditional Accompaniments

Chilled PEI Mussels with Dijon Vinaigrette & Fresh Herbs

**Cedar & Applewood Smoked Salmon Rillettes**

Celery Root & Rosemary Custard | Smoked Salmon Caviar | Toasted Brioche

**Chef Attended Tasting Plates & Action Stations**

**Hand Carved European Coffee & Smoked Black Pepper Crusted NY Strip**

Artisanal Condiments & Soft Sister Shubert Yeast Rolls

**Indian Gobi Matar**

Roasted Carrot Hummus | Jalapeno Cilantro Crème | Broccoli Florets

Crispy Chickpea “Tempura” | Micro Cilantro

**Japanese Wild Mushroom Dashi & Shrimp Dumpling**

Wild Mushroom Dashi Broth | Brown Beech Mushrooms | Edamame

Pearl Onions | Micro Radish | Smoked Bonito | Chive Oil

**Crispy Braised Pork Belly Bacon**

Corn Memelas | Queso Seco | Granny Smith Apple & Radish Crudo | Aleppo Pepper Crisp

**Chef Chrissy’s Speakeasy Cocktail Inspired Dessert Bar**

**Strawberry & Champagne Cake Truffles**

**Hendricks’s Gin & Tonic Lime Curd Tartlets**

**Petite RumChata Cheesecake Trifle with Roasted Almonds**

**Bailey’s Irish Cream Malted Milk Tiramisu**

**Espresso Martini Chocolate Mousse Shooters**

**Campari & White Chocolate Cannoli’s**

**Smoked Vanilla Bean Panna Cotta**

Chambord “Cloud Mousse” Marshmallows, Elastic White Chocolate Ganache, Raspberry Consommé

*Chef Attended Small Plate with Ice Luge Funnel for the Consommé*

**Late Night Breakfast Diner in the Grill**

**Applewood Smoked Bacon, Egg, and Cheddar Cheese Biscuits**

**Korean Fried Chicken & “Croffles”**

Crispy Korean Fried Chicken Tenders | Sesame Honey Croissant Waffle

Sweet Gochujang Chili Sauce | Shaved Cabbage & Cucumber Slaw

**Build Your Own Tex Mex Scrambled Egg Breakfast Bowl Station**

Scrambled Eggs | Crispy Home Fries | Charred Peppers & Onions | Pico De Gallo

Fresh Avocado | Queso Fresco | Cheddar | Fresh Cilantro

*Chef Attended Action Station*