



Oscars® Governors Ball Menu

Sunday, March 4, 2018

Menu created by Wolfgang Puck and the Wolfgang Puck Catering Team, including VP of Culinary Eric Klein, Chef Connor Shanahan, and pastry team Kamel Guechida, Monica Ng, Garry Larduinat and Jason Lemonnier

Amuse Bouche

Parmesan Bread Sticks
Everything Bagel Pretzel Bite, Scamorza Cream Cheese, Tomato Confit
Aged Vermont Cheddar Cheese
Aged Parmesan Cheese
Candied Spiced Mixed Nuts, Pineapple
Dried Fruit
Apricot Macadamia Nut Lavosh

Passed Hors d'Oeuvre

Edamame and Black Truffle Pot Stickers (V)
Miyazaki Wagyu Beef Tartare, Puffed Black Rice, Togarashi
* Of the 28,000 Japanese Black cattle handled by JA Miyazaki, only 18,000 meet the criteria to become Miyazaki Wagyu.
Tiny Taro Taco, Spiced Eggplant, Lime Pickle (V)
Smoked Salmon Oscars
Miniature Wagyu Burger with Sharp Cheddar and Remoulade
Signature Pizzas
Spicy Tuna Tartare in Sesame Miso Cones
Crab Stuffed Hibiscus, Lemon, Pomegranate
Explosion of Rhubarb, Thai Flavors (V)

Small Plates

Crispy Brussels Sprouts, Pea Shoots, Mezze Flavors (V)
Frozen Beets, Ginger Milk Curd, Yuzu, Ice Lettuce
Asparagus, Shiro Miso, Watercress, Cherry Tomatoes, Sancho Pepper (V)
White Asparagus Soup, Caviar, Yukon Potato Croutons
Potato Caviar 2.0
Black Truffle Chicken Pot Pie
Winter Truffle Baked Cavatappi and Cheese
Mini Pea and Carrot Ravioli, Black Truffle, Cipollini Onions
Miyazaki Wagyu Beef, Forbidden Black Rice, Crunchy Red Beets, Char Siu Cabbage
Black Bass, Eggplant, Salsa Verde, Teardrop Peppers
Housemade Spinach Campanelle, English Peas, Cipollini Onions, Roasted Tomatoes (V)

(V) - Vegan

Raw Bar

Spicy Tuna, California, and Vegetable Rolls
Made-to-Order Nigiri
Scallop Crudo, Blood Orange, Finger Lime, Lovage
Sea Urchin, Egg, Dashi Ikura
Caviar Parfait with 24k Gold
Oysters on the Half Shell
Snow Crab Claws
King Crab Legs
Lobster
Mussels
Clams
Shrimp

Pastries & Chocolate

Caramel-Passion Fruit Oscars Lollipops
Mango-Lime Pate a Fruit with Tajin Pop
Marjolaine Cake Pop
Passion Fruit Meringue Lollipop
Pistachio Raspberry Cookies
Chocolate Chip Cookies
Dark Chocolate Brownies
Coconut Macaroons

Cocktail Inspired Macarons
Negroni-Orange, Campari, Vermouth,
Gin Mojito-Lime, White Rum
Piña Colada-Pineapple, Malibu Rum

Individual Blueberry-Violet Entremets Cake
Vegan Carrot Cupcake with Vegan Cream Cheese
Gianduja Cupcake
Lychee-Rose-Raspberry Tart
Pineapple Upside-Down Verrine
Housemade Chocolate Bonbons
Lemon Cheesecake
Pecan Pie
Raspberry Pate a Fruit, Vanilla Ganache
York Peppermint
Kumquat Pimm's

Vegan Items (without Gluten)

Chocolate Chip Cookie Sandwich
Coconut Vegan Cupcake
Walnut Chocolate Cookies

Passed Small Desserts

Ruby Chocolate Strawberry and Cream
strawberry-hibiscus mousse, strawberry compote, vanilla sponge,
mascarpone cream, Callebaut Ruby chocolate

**Wolfgang Puck Catering is the first company in the U.S. to utilize and serve this new, fully sustainable, naturally colored, varietal of chocolate*

Key Lime Meringue Cheesecake Taco
key lime cheesecake, graham cracker, white chocolate shell, toasted meringue

Mocha Beehive
salted sable Breton, dark chocolate Rocher shell, liquid honey ganache, mocha mascarpone mousse

Tropical Halo-Halo
coconut tapioca pudding, exotic fresh fruits, acai granita

Made to Order

Mille Crepe Cake, Caramel, Chocolate, Raspberry Filling
Cinnamon Sugar Beignets Topped with Caramel
Hibiscus Kombucha Carbonated to Order