

# OSCARS®

Oscars® Governors Ball Menu

Sunday, February 24, 2019

Menu Created by Wolfgang Puck and Eric Klein, VP Culinary of Wolfgang Puck Catering. Pastry design by Kamel Guechida, Garry Larduinat and Jason Lemonnier. Restaurant-style service directed by Carl Schuster, CEO Wolfgang Puck Catering.

## Amuse Bouche

Crostini of Compressed Watermelon with Citrus Feta Cheese

Crab Deviled Eggs

Avocado Tostadas with Crunch Cabbage and Chipotle Glaze (V)

Mini Taro Root Taco with Miso Glazed Eggplant and Smoked Soy Mushrooms (V)

Crostini with New York Steak, Classic Chimichurri

Spicy Ranch Popcorn

Housemade Potato Chips

## Tray Passed Hors d'Oeuvres

Wild Mushroom Potsticker, Black Truffle Ponzu (V)

Miyazaki Wagyu Beef Tartare on Tapioca Crisp, Togarashi

Mini Taro Root Taco with Miso Glazed Eggplant and Smoked Soy Mushrooms (V)

Heirloom Carrot "Tartare", Pickled Mustard Seed, Horseradish, Sunchoke Bark (V)

Smoked Salmon Oscars Matzo

Miniature Miyazaki Wagyu Burger, Sharp Cheddar, Remoulade

Wolfgang Puck Signature Pizzas

Spicy Tuna Tartare In Sesame Miso Cones

Alaskan King Crab, Crispy Rice Cake, Avocado, Aji Amario-Yuzu Ponzu

Opal Apple "Summer Roll", Cucumber, Shiso, Pomegranate Pearl (V, GF)

## Small Plates

SERVED COLD

Caramelized Cauliflower, Golden Raisin, Lime, Labneh, Pinenut, Shiso-Za'atar

Frozen Golden Beets, Almond Custard, Meyer Lemon, Ice Lettuce (V)  
Snap Peas, Asian Pear, Pomelo Salad, Cacik Cheese, Mint, Walnut  
Compressed Persimmon, Cinco Jotas Jamón Ibérico, Burrata, Wild Arugula

SERVED HOT

Sunchoke and Fennel Soup, Chips, Truffle Gremolata  
Potato and Caviar 2.0  
Black Truffle Chicken Pot Pie  
Winter Truffle Baked Cavatappi and Cheese  
Pea Agnolotti, Black Truffle, Peas Shoot, Parmesan Reggiano Brittle  
Miyazaki Wagyu Beef Ny, Carrot Vichy, Spigarello, Yuzu Kotcho Ponzu  
Loup De Mer, Calçot Onions, Artichokes, Fennel, Romesco Salsa, Espelette  
Nashville Hot Fried Quail, House Made Pickles, Red Velvet Waffle  
Torchio Pasta, Arugula, Tomato, Caper Berries, Aleppo Pepper, Black Olive Oil, Basil Flower (V)  
Austrian Ricotta Dumpling, Watercress-Pea Pesto, Lemon Brown Butter

**Raw Bar**

Served on Hand Carved Ice Bar  
Spicy Tuna Rolls  
California Rolls  
Vegetable Rolls  
Made To Order Nigiri  
Scallop Ceviche, Black Garlic, Satsuma Tangerine Miso, Micro Herbs  
Sea Urchin with Eggless Custard, Dashi, Unagi Glaze, Finger Lime  
Albacore Tataki, Sweet Onions, Ginger, Momiji Chili, Ponzu  
Oysters  
Snow Crab Claws  
King Crab Legs  
Lobster  
Shrimp

**Individual & Plated Sweets**

24 Karat Dusted Valrhona Illanka Chocolate Oscars  
Ombre Chocolate Dipped Strawberries

Pillow Cake with Coconut Mango and Passion Fruit  
Coconut - Chocolate Bar (V)  
Yuzu Religieuse  
Passion Fruit Cookie with Chocolate Chunks  
Chocolate Chip Cookies.  
Triple Chocolate Chip Cookies  
Milk Chocolate and Caramelized Pecan Cookies  
Strawberry Cookies  
Hazelnut and Almond Brownies  
Espresso Macaron  
Matcha Cherry Macaron  
Hibiscus Orange Pate De Fruit  
Piper Heidsieck Golden Champagne Strawberry Push Pop  
Mini Wolfgang Puck Dark Chocolate Bars

#### **Passed Small Plates**

Black Forest "Cherry"  
Butterscotch Verrine with Dark Chocolate Nest  
Tropical Pavlova with Macerated Jackfruit and Dragon Fruit (V)  
Strawberry Ginger Cheesecake with Jasmine Gelee

#### **Lollipops**

Passion Fruit Cheesecake  
Praline Almond Chocolate  
Chocolate Oscars with Strawberry Valrhona Chocolate

#### **Chocolate Bon Bons**

Chai Latte  
Thai Tea with Young Coconut  
Honey Jasmine  
  
Earl Grey Tea Biscuit  
Espresso Triple Shot  
Praline Roasted Coffee Bean

## **Chef Stations**

Air Bread "Sea Urchin" with Passion Fruit Caviar

Affogato with Housemade Ice Creams and Stumptown Nitro Cold-Brew

## **Vegan Sweets (made without gluten)**

Hawaiian Superfood Spheres

Red Velvet Whoopie Pies

Cashew Vanilla Tiramisu

Tropical Halo-Halo

Sunflower Raspberry Macaron

Chocolate and Sea Salt Cookies