



# OPENING NIGHT PARTY

## “THE ART OF FOOD”

### MENU

#### TRAY PASSED

##### **Chef Ron Rando**

*Thomas Preti Catering, New York, New York*

**Crispy Shrimp Diablo with Frizzled Scallions**

##### **Chef Jason Mezrano**

*Kathy G Company, Birmingham, Alabama*

**Pulled Pork Mini Tacos with  
Mango Salsa & Micro Cilantro**

##### **Chef Mark Baldwin**

*Blue Ridge Catering, Roanoke, Virginia*

**Pork Belly Corn Dogs  
Heirloom Tomato Ketchup & Chipotle Honey Mustard**

##### **Joanne Purnell**

*Good Gracious! Events, Los Angeles, California*

##### **and Ken Barrett**

*Different Tastes, Boston, Massachusetts*

**Red Pepper Shallot Tart Tatin**  
caramelized shallot with roasted red pepper  
served on a puff pastry shell

#### SHORT PLATES

##### **Chef Ron Rando's**

##### **Pan Seared Diver Scallops**

with Pickled Watermelon and Crispy Pancetta

##### **Chef Jason Mezrano's**

##### **Lamb Three Ways**

##### **Braised Lamb Shank**

Southern Cornbread,

Spicy Collard Greens, and Horseradish Foam

##### **Herb Grilled Lamb Loin**

Three Color Potato Hash, Summer Vegetables,  
Mint Jelly Caviar

##### **Shaved Leg of Lamb Sliders**

Lemon Slaw, Feta, Taziki, Herbed Potato Chip

##### **Chef Mark Baldwin's**

##### **Asian Surf & Turf**

##### **PB&J Crab Cake**

Peanut Butter Captain Crunch Crusted Asian Crab Cake  
Virginia Peanut & Spicy Plum Sauces

##### **Black Garlic Petite Filet**

atop Wasabi Mash with Edamame Succotash

##### **Chef Joanne Purnell and Chef Ken Barrett's**

##### **Grilled Vegetable Tower**

Grilled Polenta, Sautéed Spinach, Grilled Eggplant,  
Tomato Jam, Mushroom Duxelle,  
Fresh Mozzarella, Basil Pesto



## **OPENING NIGHT PARTY**

### **“THE ART OF FOOD”**

**James Plocharsky**

*Michael's on East, Sarasota, Florida*

#### **DESSERT BUFFET**

**Carrot Cupcakes with swirls of Mascarpone Frosting  
Raspberry Macarons**

**Candied stemmed Strawberries**

**Local Mint Chocolate Chip Whoopie Pies**

**Miniature Martini of Blueberry Cheesecake, Lemon  
Curd and Graham Cracker Meringue**

**Upside-Down Chocolate Apricot Cakes,  
Meyer Lemon Mojito Sorbet**

**Miniature Balsamic-Strawberry Shortcakes  
Whipped Mascarpone**

**Little Sticky Toffee Puddings,  
Fresh Raspberries, Vanilla Crème Fraiche**

#### **PERFORMANCE DESSERTS**

**Clothespin S'mores  
Bittersweet Chocolate Graham Crackers dipped in  
Marshmallow and torched to order**

**Ice Cream Pops  
Miniature Vanilla or Coffee Ice Cream Pops  
hand-dipped to order in crispy rice  
and milk chocolate**

**Flash-Fried Beignets  
Dusted with Powdered Sugar, Orange Marmalade and  
warm Ganache Dips**