

PASSED Hors d' Oeuvres

Carlos Robles-Molina, NORMAN'S
Beef Tataki with Ginger-Soy
Crispy Crab Beignets with Yuzu Aioli
Egg and Artichoke Salad on Brioche Toasts

'Cinco Jotas' Ham Carving Station featuring

RAW Bar Selections

'Antonius' Siberian & Osetra Caviar

Duo of Oysters ~ East and West Coast Oysters; Sauce Mignonette
Royal Red Shrimp Cocktail

Château d'Esclans 'Rock Angel', Rosé, Côtes de Provence, FR 2022
Lallier 'R.021 Reflexion', Brut Champagne, FR 2021

SAVORY Stations

Kevin Fonzo

Agnolotti

Braised Oxtail, Potato, Hazelnut, Black Truffle, & Sage
Neyers 'Left Bank Red', Cabernet Sauvignon, Napa Valley, CA 2021

Lordfer Lalicon, KAYA

Shrimp Bicol Express

with Pinipig Crusted Cape Canaveral Shrimp, Coconut Milk, & Thai Chili
Cloudy Bay Sauvignon Blanc, Marlborough, NZ 2024

James & Julie Petrakis, THE RAVENOUS PIG

Pork Terrine

with TRP Beer Mustard, Florida Clam, & Breadcrumbs
Bodegas Numanthia 'Numanthia', Tempranillo, Toro, SP 2014

Brandon McGlamery

Tuna Crudo

with Green Tomato-Apple Gazpacho, Puffed Sorghum, & Mint
IWA 5 'Assemblage 5', Junmao Daiginjo Sake, Toyama, JP

Andrés Mendoza, CITRICOS

Grilled Cobia *al Pibil*

with Salsa Macha, Hoja Santa, & Heirloom Blue Corn Tortilla

(Vegan) Braised Cabbage Huitlacoche, Roasted Corn Foam

Jordan Vineyards Chardonnay, Alexander Valley, CA 2023

Camilo Velasco, TIFFINS

Braaiied Stuffed Chicken Wing

with Suya Spice, Black Tahina, Preserved Lemon, & Coriander Chutney

Jordan Vineyards Cabernet Sauvignon, Alexander Valley, CA 2020

Wendy Lopez, REYES MEZCALERIA ~ Nikk Burton, THE MONROE

Huy Tin, SEITO SUSHI

Jerk Peking Duck

LaBelle Farms Jerk-Cured Duck Breast with Mole, Scallion Cassava Cake, & Ploughman's Pickle

Neyers Chardonnay, Carneros, CA 2022

Derek Perez, 4RIVERS SMOKEHOUSE

4Rivers Whole Pig Roast Sliders

Whistlepig Old Fashioned

SWEETS

Rabii Saber, FOUR SEASONS

Exotica

Oplalys 33% Chocolate Mousse, Mango Coulis, & Lime Pineapple Confit

Kichua

Roasted Corn White Chocolate, Amazonia 75% Dark Chocolate Crèmeux, & Chili

Monique Perez, DISNEY'S BOARDWALK RESORT

Salted Caramel Custard

with 64% Dark Chocolate, Biscuit San Farine, & Elements of Passionfruit

Stephane Silva, NORMAN'S

Dulce de Leche Pavlova

Norohy Vanilla Chantilly

Chocolate and Orange Pâte à Choux

with Caraibe Ganache, Confit Orange, & Hazelnuts

Caramel Apple and Fig Tarte

with Goat Cheese Mousse, Salted Honey Glaze, & Pistachio