

SPRING 2023 GALA MENU

PASSED HORS D'OEUVRES

Please Select Eight

VEGETARIAN

CRUSTED JAPANESE SWEET POTATO
Sriracha Aioli

PORT SALUT POPPERS
Candied Jalapeño Jam | Smoked Salt

EGGPLANT "MEATBALLS"
Chermoula

MAC & CHEESE
Tomato Jam

MUSHROOM ARANCINI
Parsley | Parmesan

PERUVIAN POTATO CUP (GF)
Comté Fondue

PINK PEPPERCORN POTATO (GF)
Lemon Cream | Smashed Peas | Pea Tendril

FIGS IN A BLANKET
Goat Cheese | Poppy | Açai Berry

PEAR & GORGONZOLA FLATBREAD
Arugula | Truffle | Sweet Crème

FARMER'S DEVEILED EGG (GF)
Pickled Shallots | Spanish Paprika

BURRATA & TOMATO (GF)
Virgin Oil | Micro Basil | Balsamic Pearls

ASPARAGUS TART
Ricotta Cheese | Pickled Mushroom | Lemon

VEGAN

AVOCADO TOAST
Radish | Micro Herbs | Chia Seeds

TEMPURA BUFFALO CAULIFLOWER (GF)
Micro Celery

BRÛLÉE FIG (GF)
*Black Garlic Tofutti Cream | Micro Radish Sprout
Corn Papadum*

SPICY MANGO MAKI ROLL (GF)
*Black Rice | Avocado | Mango
English Cucumber*

SWEET TREE ROLL (GF)
*Black Rice | Avocado | Sweet Potato
Alfalfa Sprouts | Toasted Cayenne Sauce*

YELLOW TOMATO GAZPACHO (GF)
*Niçoise Olive | Smoked Tofu | Herb Oil
Lime Tofutti Cream*



FROM THE SEA

AHI POKE

Sesame Coronet | Chili Oil | Tobiko

TUNA NIÇOISE (GF)

Haricots Verts | Tomato | Aioli | Micro Basil

TUNA IN A NEST

Sesame Yuzu Vinaigrette | Tobiko | Micro Shiso

SALMON TARTARE (GF)

Potato Fritter | Chive

SMOKED SALMON MOUSSE (GF)

Salmon Roe | Cucumber Cup | Chive Baton

SMOKED SALMON BENEDICT

*Quail Egg | Micro Arugula | Brioche
Aji Amarillo "Hollandaise"*

SNAPPER CEVICHE (GF)

Chili | Pink Salt | Corn Tostada | Avocado Emulsion

COCONUT SHRIMP BEIGNETS (GF)

Carrot – Ginger | Bonito

SHRIMP COCKTAIL (GF)

Vodka – Cocktail Horseradish | Citrus

MARYLAND CRAB CAKE

Yellow Tomato Aioli | Basil

CRAB SALAD (GF)

Watermelon Radish | Avocado | Lime | Shaved Nori

SMOKED EEL

Sesame | Black Rice | Enoki | Kabayaki Glace

LOBSTER TART

Basil Crème Fraîche | Crispy Ginger

LOBSTER ROLL

Brioche | Chive

POULTRY

CHICKEN BAO BUN

*Carrot | Cilantro | Cucumber | Kimchi
Sriracha Mayo*

KOREAN CHICKEN SLIDER

*Gochujang Fried Chicken | Kimchi Slaw
Sriracha Aioli*

CHIPOTLE CHICKEN TACO (GF)

Avocado – Lime Purée | Micro Cilantro

BUFFALO CHICKEN MEATBALL

Micro Celery | Blue Crème | Crisp

CHICKEN & WAFFLE

Maple

CHICKEN WALDORF SALAD (GF)

Apple

DUCK CONFIT

Sweet Potato | Cherry Jam

DUCK SPRING ROLL

Sake Plum Glaze

SOUR CHERRY DUCK

*Papadum Crisp | Sour Cherry Gastrique
Thyme Sprig*



BEEF

BBQ SHORT RIB (GF)

Roasted Corn Polenta | Poblano

MANGO SHORT RIB (GF)

Coconut Risotto with Lime Zest

SHORT RIB RIGATONI

Tomato Sauce | Crispy Basil

SHORT RIB SLIDER

Tomato Jam | Potato Bun

CLASSIC SLIDER

*Garlic Aioli | Pickle | White Cheddar
Brioche Bun*

MEAT LOAF & MASHED (GF)

Brussel Leaf | Balsamic Glaze

BIRRIA TAQUITO SHOOTER (GF)

Bone Broth Consommé Shooter | Lime Crema

REUBEN FRITTER

*Corned Beef | Sauerkraut | Swiss | Russian
Dressing*

STEAK FRITES

*Seared Sirloin | Bordelaise Onion Jam
Chive Potato Pancake*

TENDERLOIN (GF)

Potato Galette | Corn Soufflé | Asparagus

RIBEYE RICE CAKE (GF)

*Carrot Ginger Wasabi | Mirin Glaze
Black Sesame Seeds*

FRANK EN CROUTE

Whole Grain Mustard

PORK | LAMB

SUNNY SIDE UP BLT

Quail Egg | Black Pepper Aioli | Brioche

CUBAN

Pickle | Spiced Mustard | Swiss

BRAISED LAMB TACO (GF)

Piri Piri Chutney

LAMB MEATBALL & SPAGHETTI

Fra Diavolo

LAMB TENDERLOIN WELLINGTON

Wild Mushroom Purée | Blueberry Compote

BONELESS LAMB LOLLIPOP

Pretzel | Mint Chimichurri

*BONE-IN LAMB CHOP (GF)

Cilantro – Mint Labneh

**Supplemental Charge*



FIRST COURSE

Please Select One

VEGETARIAN FIRST COURSES

BUCHERON BRÛLÉE & MELON

Seasonal Melon | Cucumber | Mizuna | Basil | Quinoa | Cherry Tomatoes | Balsamic Pearls

ARTICHOKES (GF)

Wild Arugula | Shaved Reggiano | Nasturtium | Broccolini | Radish | Pickled Fennel
Infused Herb Oil & Champagne Vinegar

ROASTED LEEK SALAD (GF)

Pickled Rhubarb | Radish | Goat Cheese | Walnuts | Parsley

BABY ICEBERG & FAVA BEANS (GF)

Shaved Young Pecorino | Mint | Pea Shoots | Lemon Mint Vinaigrette

BABY GEM SALAD

Buttermilk Blue | Golden Beets | Currants | Dried Cranberries | Lemon Dressing

BEET RAVIOLI (GF)

Westfield Farm Goat Cheese | Arugula | Toasted Sunflower Seeds | Broken Beet Vinaigrette

BEET SALAD

Pistachio Crusted Goat Cheese | Grapes | Seasonal Greens | Parsley Oil | Saba

BURRATA & SPRING GREENS

English Peas | Fava Beans | Affilla Cress | Snow Pea Leaves | Thai Basil | Grissini
Balsamic Pearls | Green Oil

BURRATA & TOMATO THREE WAYS (GF)

Tomatoes | Confit Tomato | Tomato Water | Parmesan Frico | Micro Basil | Basil Oil

BURRATA & SMOKED PAPRIKA RYE CRISP

Gem Lettuce | White Bean Purée | Cannellini Beans | Spring Garlic Chimichurri

SUMMER SQUASH CARPACCIO (GF)

Swiss Chard | Chives | Aged Soy | Pickled Shallot | Toasted Almonds | Lemon Vinaigrette

PEA PANNA COTTA

Whipped Goat Cheese | Beech Mushrooms | Sugar Snap Peas | Asparagus Tips | Toasted Pistachios
Pea Shoots | Micro Pansies | Brown Butter Crust

MELON & FETA (GF)

Feta Mousse | Watercress | Pickled Rinds | Broken Lemon Vinaigrette



VEGAN FIRST COURSES

MUSHROOM CARPACCIO (GF)

Baby Tendrils | Haricots Verts | Parmesan | Shaved Almonds | Lemon Truffle Vinaigrette

CITRUS CARROT SALAD (GF)

Cauliflower | Pear | Carrot | Kohlrabi | Clementine | Quinoa | Cranberries | Walnuts

CARROT & CHICKPEA SALAD

Sesame Crisp | Ras el Hanout Vinaigrette | Affilla Sprouts

GRAIN BOWL

Wheatberries | Quinoa | Arugula | Green Juice | Lambrusco Vinegar

BABY WEDGE (GF)

Strawberry | Cucumber | Radish | Yellow Beets | Baby Tomatoes | Crispy Chickpeas
Balsamic Dressing

YELLOW TOMATO GAZPACHO (GF)

Cucumber | Niçoise Olive | Roasted Tomatoes | Garlic – Herb Oil | Puffed Rice

SEAFOOD FIRST COURSES

DECONSTRUCTED SPRING ROLL (GF)

Grilled Lemongrass Tiger Prawns | Wood Ear Mushroom Mousse | Gem Lettuce | Crispy Rice Chip
Micro Daikon Sprouts | Nuoc Cham Vinaigrette

AHI NIÇOISE (GF)

Fingerling Potato | Haricots Verts | Roasted Tomatoes | Quail Egg | Mâche | Lemon Vinaigrette

SMOKED SALMON CARPACCIO (GF)

Beets | Cherry Tomatoes | Purple Potatoes | Yuzu Vinaigrette | Chervil | Sorrel

SHRIMP & AVOCADO (GF)

Watermelon | Pickled Onion | Cilantro | Honey – Lime Vinaigrette

*LOBSTER & HEIRLOOM TOMATOES

Chilies | Thai Basil | Chive Oil | Horseradish – Tomato Consommé

*Supplemental Charge

**ACCOMPANIED BY ARTISANAL BREADS
CHIVE & SEA SALT BUTTER**



ENTRÉE

Please Select One

FISH

BRANZINO & ASPARAGUS

Morel Mushrooms | Pommes Dauphine | Asparagus Fondue

BRANZINO & FREGOLA SARDA

Zucchini | Cipollini Onion | Basil

ROASTED ARCTIC CHAR (GF)

Asparagus | Breakfast Radish | Couscous | Lemon Lavender Vinaigrette

HALIBUT (GF)

Champagne-Parmesan Risotto | Sweet Corn | Oven Dried Tomato Relish | Marigold Confetti

RED SNAPPER (GF)

Corn Soufflé | Grilled Artichokes | Broccoli Rabe | Spanish Oil | Romesco

STRIPED BASS (GF)

Artichoke | Watercress | Potato Pearls | Caviar Crème Fraîche

LEMONGRASS POACHED COD (GF)

Forbidden Black Rice | Pressed Sumac Carrot | Yellow Pepper Kumquat Coulis | Sorrel

*MISO GLAZED BLACK COD

Forbidden Black Rice | Baby Bok Choy | Pickled Hon Shimeji | Kaffir Lime Dashi

*Supplemental Charge

GOFFLE FARMS POULTRY

FRENCH CUT CHICKEN BREAST (GF)

Fingerling Potatoes & Baby Vegetables | Sweet Pea Purée | Juniper Jus

ROSEMARY ROASTED CHICKEN (GF)

Lemon Potatoes | Creamed Peas | Hen of the Woods

BALSAMIC - CHERRY GLAZED CHICKEN

Sweet Potato Latke | Yogurt Creamed Spinach | Sunflower Seed | Pan Reduction

CITRUS ROASTED CHICKEN (GF)

Sweet Potato Wedges | Summer Succotash | Pan Sauce | Chives

BALSAMIC GLAZED DUCK BREAST (GF)

Parsnip Purée | Porcini Mushrooms | Blackberries & Cherries | Beet Root | Sorrel | Black Currant Glace



GRASS FED BEEF

FILET MIGNON & ASPARAGUS RISOTTO (GF)

Grilled Trumpet Mushroom | Mascarpone | Sweet & Sour Onion Reduction

FILET MIGNON & SUMMER VEGETABLE SUCCOTASH (GF)

Snow Pea Greens | Melted Leeks | Chimichurri

FILET MIGNON & TRUFFLE POMME PURÉE (GF)

Baby Carrots | Roasted Tomatoes | Pink Peppercorn Demi

SWEET & SPICY SHORT RIB (GF)

Coconut Jasmine Rice | Green Beans | Mole

BEEF SHORT RIB (GF)

Smoked Potato Purée | Haricots Verts | Spun Parsnips | Rosemary Glace

SHORT RIB BULGOGI

Coconut Sticky Rice | Shaved Bok Choy | Sesame Vegetable Slaw | Unagi Glace

NEW YORK STRIP (GF)

Potato Pearls | Brussels Sprouts | Port Jus | Micro Basil

LAMB

*ZA'ATAR LAMB RACK (GF)

Grilled Polenta | Smoked Eggplant Ragout | Coriander – Sumac Yogurt

*Supplemental Charge

*HERB CRUSTED RACK OF LAMB (GF)

Artichoke-Asparagus-Fava Bean Fricassee | Zinfandel – Pomegranate Reduction

*Supplemental Charge



SILENT VEGETARIAN ENTRÉE

Please Select One

EGGPLANT “MEATBALLS”

Zucchini Noodles | Harissa Marinara | Shaved Reggiano | Fried Basil

ELOTE RISOTTO

Wheatberry Risotto | Roasted Sweet Corn | Mexican Crème | Cotija Cheese

THAI CHILI SQUASH (V)

Mustard Green Pesto Risotto | Lemongrass Coconut Cream Velouté | Sprout Salad | Pepitas

SPRING ORECCHIETTE (V)

Summer Mushrooms | Olives | Spring Peas | Pesto

TORTA PANZANELLA (GF) (V)

Herbed Polenta | Marinated & Roasted Vegetables | Balsamic Glaze | Basil Oil

CRUSTED CAULIFLOWER (GF) (V)

Fingerling Potato Salad | Cress & Pansies | Green Goddess Dressing

TANDOORI SPICED CAULIFLOWER STEAK (V)

Ancient Grains | Curried Chickpeas | Cilantro Oil | Crispy Kale | Harissa

ASH CRUSTED SWEET POTATO (GF) (V)

Summer Vegetable Stew | Fine Herbs | Vegetable Demi-Glace



DESSERT

Please Select One Plated Dessert OR Five Passed Desserts

ALMOND CHOCOLATE CRUNCH

Chocolate Mousse | Almond Crèmeux | Caramel Sauce

BAVARESE AU CHOCOLAT (GF) (V)

Mandarin Orange Gel | Seasonal Berries

BLACK-OUT CAKE

Devil's Food Cake | Chocolate Crèmeux | Malted Custard | Bittersweet Glaze

WHITE-OUT CAKE

White Chocolate Mousse | Cranberry Vanilla Crèmeux | Cacao Sauce

DARK CHOCOLATE RASPBERRY MOUSSE CAKE

Salted Cocoa Nibs

FLOURLESS CHOCOLATE FONDANT (GF)

Burgundy – Macerated Currants | Vanilla Chantilly

GOLDEN CHOCOLATE TART

Golden Toffee Crumble | Cocoa Powder

NEW YORK STYLE COOKIES & CREAM CHEESECAKE

Oreo Chantilly | Maraschino Cherry | Amarena Cherry | Oreo Crumble

BLOOD ORANGE MOUSSE PROFITEROLE

Crème Anglaise | Sugar Tuile

ACCOMPANIED BY

COFFEE & TEA SERVICE TO THE TABLE WITH THE CHEF'S SELECTION OF MIGNARDISE



***PASSED DESSERT RECEPTION**

Please Select Five Passed Desserts

**Can replace plated dessert at no additional charge or compliment a plated dessert for a supplemental charge*

ALMOND CARAMEL ROCHER
ASSORTED MACARONS
FRIED APPLE CINNAMON RAVIOLI
FRIED PEACH RAVIOLI
BANANA TOFFEE CHOCOLATE CUP
BLACKBERRY CHEESECAKE
CARAMEL CHEESECAKE BITES
CHOCOLATE ALMOND TRIFECTA TART
KEY LIME TARTLET
DARK CHOCOLATE-RASPBERRY TRUFFLE
PASSIONFRUIT WHITE CHOCOLATE TRUFFLE (GF)
FLOURLESS CHOCOLATE CAKE BITES
FINANCIER FRAMBOISE | *Fresh Raspberries*
FRIED COOKIE DOUGH
MOCHA BROWNIE BITES | *Coffee Whipped Ganache*
CHOCOLATE MOUSSE ÉCLAIR
SALTED CARAMEL ÉCLAIR
PASSIONFRUIT ÉCLAIR
LEMON MERINGUE PIE POP
CHOCOLATE DIPPED CHEESECAKE LOLLIPOPS | *Rainbow Sprinkles*
SEASONAL ASSORTMENT OF MINI SORBET CONES
CLASSIC ICE CREAM SANDWICHES WITH SPRINKLES
CHOCOLATE CHIP COOKIE & VANILLA MILKSHAKE SHOT
PINEAPPLE COCONUT BAR (V)
CARROT CAKE (GF) (V)
VEGAN CHOCOLATE PUDDING (GF) (V)
SEASONAL FRUIT MARTINIS (GF) (V)

An Important Note from Our Chefs

*At Gotham Hall we strive to serve the freshest ingredients within our seasonal dishes.
To that point, please note that all menu items and ingredients are subject to change due to availability.*

