

# MONDAY PREMIERE PARTNER SHOWCASE

## Nestlé Professional Global Veg-Centric Plant-Based

### Allium

French onion soup dumplings, black garlic, allium crunchies

### Brassica

Chicago style cauli-corn dog, broccoli stem relish, mustard, crispy peppers, heirloom tomatoes

### Carrot Cake

Carrot sponge, glass, crumble, and gelée; goat cheese frosting; garam masala crumble

## Haliburton International Foods

### Porchetta Slider

Sous vide crispy porchetta belly, seasoned broccoli rabe, citrus pickled fennel, giardino salsa verde, and whole grain mustard aioli on a seeded veggie blend, crispy guanciale, pickled shimeji mushrooms, citrus pomegranate reduction, and micro pea tendrils

### Seared Scallop & Sweet Corn

Seared sea scallop, sweet creamed corn and fire-roasted veggie blend, crispy guanciale, pickled shimeji mushrooms, citrus pomegranate reduction, and micro pea tendrils

### Mezcal Isleño

Mezcal, splash of club soda, fire-roasted pineapple and mango puree with hibiscus infusion, fresh lime, and pickled Fresno chilies & mangos

### Creamsicle

Mandarin orange curd, white chocolate sauce, raspberry yuzu gel, citrus matcha crumble

## Dole Packaged Foods

### Mandarin Miso Glazed Salmon

Salmon with a salsa of fire-roasted corn and mandarins

### S'chug Shrimp and Mango Empanadas

### Blackberry Bourbon Baller

Handcrafted Dole Blackberry Shrub Mix shaken to perfection with Knob Creek Rye and Cardamom Bitters; served with a smoked cherry garnish

### Strawberry & White Balsamic Old Fashioned

Dole All-Natural strawberry puree shrub, Knob Creek Rye Bourbon with freshly muddled orange and bordeaux cherry topped with Aztec chocolate and grapefruit bitters

## High Liner Foods

### Butter Soup

Roasted radishes, High Liner Same Day Production Shrimp, summer beans, chervil, and black salt

### Icelandic Haddock Escabeche

Fennel seed, barrel-aged red wine vinegar, first press olive oil, California avocado and watermelon

### Bacon-Crusted Shrimp Bao

Avocado mousse, pickled ginger, cilantro, sweet chili, and cracklins

### Fire-Roasted Shrimp Biryani Frito Pie

3 onions, mint, basil, pomegranate mayo, and sharp cheddar

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## The HERSHEY Company

### **SPECIAL DARK Chocolate Matcha Macarons**

Matcha green tea macarons filled with a matcha green tea ganache made with HERSHEY'S SPECIAL DARK chocolate chips

### **SPECIAL DARK Chocolate Chai Macarons**

Chai macarons filled with a rich chai spice ganache made with HERSHEY'S SPECIAL DARK chocolate chips

### **SPECIAL DARK Chocolate Cardamom Macarons**

Cardamom macarons filled with a saffron and cardamom-infused ganache made with HERSHEY'S SPECIAL DARK chocolate chips

### **SPECIAL DARK Cardamom & Cinnamon Truffles**

Cardamom and cinnamon truffles made with HERSHEY'S SPECIAL DARK chocolate chips and coated with a blend of additional cardamom, cinnamon, and HERSHEY'S cocoa

## California Walnut Board

### **Camp Walnut**

#### **Firehouse California Walnut Chili**

(meat free) with Texas Pete Hot Cream, micro cilantro and classic toppings

#### **Campfire-Style Mini Foil Pouches**

Warm fingerling potato salad with fresh herbs tossed in a mustard walnut cream sauce with scallions and toasted walnuts

#### **Campfire Inspired S'mores**

Chocolate walnut butter and brûléed marshmallow cream on a walnut graham cracker cookie

## Idaho® Potato Commission

### **Caviar & Idaho Potato "Salad"**

Idaho potato and caviar "salad" with white anchovies, puffed quinoa, lemon and fresh micro herbs served in a mini anchovy tin.

### **Sweet Soy Glazed Idaho® Potato Fingerling Potatoes**

Idaho Fingerling Potatoes Glazed in Sweet Soy with toasted walnuts, gorgonzola and Texas Pete dust.

### **"Everything" Dip Chip**

"Everything" Spice dusted fresh Idaho® Potato Billy Goat Tavern "Kicker" chips and "Frenched onions" whipped cheese "everything" dip.

### **German Potato Salad "Tots"**

Idaho® potatoes and bacon formed into rounds and coated in breadcrumbs and potato flakes; served with mustard aioli.

## Lactalis Culinary

**Watermelon Shooters with Valbreso Feta Espuma, Mint and Balsamic**

**President Chipotle Tomato Deviled Eggs**

**Karoun Grilling Cheese Skewers with Lemon Parsley Salsa**

**Fried Don Bernardo Manchego and Prosciutto with Romesco Sauce**

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## Monin

### **Lamb Naan Tostada**

Braised lamb, zesty chickpea butter, beet jam and yogurt on roasted garlic naan, with micro absinthe greens. Featuring Monin Beet Puree, and Monin Brown Butter Syrup

### **Blood Orange Labneh Cheesecake**

Warm spices & carrot caramel. Featuring Monin Carrot Puree, and Monin Blood Orange Purée

### **Crimson Garden**

Featuring Monin Beet Purée, Sipsmith Gin, fresh lemon, Monin Rose Syrup, Q Tonic, lemon verbena, flowers.

### **Peace & Carrots**

Featuring Monin Carrot & Blood Orange Purées, Hornito's Cristalino Tequila, mezcal, fresh lime, Monin Organic Agave, Za'atar Silver Salt Rim, and Blood Orange Crisp

## Smithfield Foods

### **Jeyuk Bokkeum Spicy Korean Pork Stir-fry**

Smithfield Thinly Sliced Pork Loin marinated and wok fried with onions, carrots, and cabbage; served over sticky rice. Traditional Korean condiments (kimchi, eggplant, bean sprouts, cucumber, fish cake, Korean noodles, gochujang sauce)

### **Filipino Adobo Glazed Pork Belly**

DURoC Skinless Pork Belly, marinated, skewered, and grilled; served with garlic fried rice

## Texas Pete

### **Cotton Candied Texas Pete Shrimp on a Stick**

Hot sauce-poached shrimp skewers enrobed in a sweet and savory cotton candy and Texas Pete Hot Sauce Dust

### **Spam Musabi**

Deep-fried spam served over a sushi rice cake spiked with Texas Pete Hot Sauce, furikake seasoning, and a Texas Pete aioli drizzle

## Chef Gerry Ludwig

### **Caviar Tart**

Smoked Bluefish Mousse, Washington State rainbow trout roe, dill

### **Heirloom Tomato**

Crème Fraiche, Bagna Cauda, Lap Cheong

## Boston Beer Co.

### **Live Fire Skewers paired with Angry Orchard Ciders**

### **Angry Orchard Crisp Glazed Australian Lamb Kebab**

Paired with Angry Orchard Rosé

### **Angry Orchard Crisp Glazed Baby Turnip Skewers**

Paired with Angry Orchard Newtown Pippin

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## Dole Packaged Foods

### **Blackberry Bourbon Baller**

Hand crafted DOLE Blackberry shrub mix shaken to perfection with Knob Creek Rye and Cardamom Bitters and served with a smoked cherry garnish.

### **Strawberry & White Balsamic Old Fashioned**

DOLE Strawberry Purée shrub, Knob Creek Rye Bourbon with freshly muddled orange & Bordeaux cherry topped with Aztec Chocolate & Grapefruit Bitters.

## Monin Gourmet Flavorings

### **Crimson Garden**

Featuring Monin Beet Purée, Sipsmith Gin, Fresh Lemon, Monin Rose Syrup, Q Tonic, Lemon Verbena, Flowers

### **Peace & Carrots**

Featuring Monin Carrot & Blood Orange Purées, Hornito's Cristalino Tequila, Mezcal, Fresh Lime, Monin Organic Agave, Za'atar Silver Salt Rim, Blood Orange Crisp

## Haliburton International Foods

### **Mezcal Isleño**

Mezcal, splash of club soda, fire roasted pineapple & mango purée with hibiscus infusion, fresh lime and pickled Fresno chiles & mangos

## Red Bull NA

### **The Classic**

Effen Vodka with Red Bull Energy Drink or Red Bull Sugarfree

### **The Neoclassic**

Effen Vodka, Orange Curaçao, Natural Brands fresh lime juice, ginger syrup & activated charcoal with Red Bull Energy Drink or Red Bull Sugarfree

## Boston Beer Co.

### **Angry Orchard Rosé Cider**

Angry Orchard Rosé Cider is made with rare, red flesh apples from France. Each apple is crisp, juicy and red to the core, adding an irresistible rosy blush and apple-forward taste with a refreshing dry finish

### **Angry Orchard Newtown Pippin**

Unfiltered and dry, this sparkling single variety New York heirloom cider showcases the complexity of the once abundant and now rare, Newtown Pippin Apple

## Ste. Michelle Wine Estates

### **Jalapeño Watermelon Frose'**

Chateau Ste. Michelle Rosé Wine & Sauza Signature Blue Silver with Monin Watermelon Fruit Purée & Jalapeño concentrate & Natural Brands fresh lemon juice served perfectly frozen.

## Beam Suntory

### **Sparkling RoséRita**

Hornito's Cristalino Tequila, Fresh Lime, Monin Organic Agave topped with Rosé Bubbles and Fresh Origins Micro Orchids.

### **Ukiyo**

Enjoy this moment sipping a blend of Suntory Toki Japanese Whisky, Aperol, Monin Yuzu Purée, Spiced Ginger Syrup and Fresh Lemon.

**Blue Butterfly Tonic**

Sipsmith Gin with Fresh Lime Sour, Q Indian Tonic, finished with Butterfly Pea Tea and topped with bursting Blueberry Bobas.

**Summer of 46'**

Maker's 46 Bourbon with Summer Blackberry Spiced Sweet Vermouth, Spiked Cherry and Lemon.

**Beer, Wine and Cocktails Bar**

Samuel Adams Boston Lager, Samuel Adams New England IPA, Samuel Adams OctoberFest, Samuel Adams Sam '76, Angry Orchard Crisp Apple Cider

**Boston Beer Co.**

Blue Moon Mango Wheat, Crispin Rosé, Leinenkugel's Summer Shandy, Saint Archer IPA, Sol, Zima, Miller Lite Aluminum Pint, Coors Light Aluminum Pint

**MillerCoors**

Chateau Ste Michelle Rosé, Intrinsic Cabernet Sauvignon, Merf Cabernet, Merf Chardonnay, Antinori Bramito Chardonnay, Antinori il Bruciato, Patz & Hall Sonoma Coast Chardonnay, Patz & Hall Sonoma Coast Pinot Noir, Tenet Pundit, Torres Altos Ibericos

**Ste Michelle Wine Estates**

Davis Bynum River West Vineyard Chardonnay, Rodney Strong Alexander Valley Cabernet Sauvignon, Rodney Strong Chalk Hill Chardonnay, Rodney Strong Rosé of Pinot Noir, Rodney Strong Sonoma Coast Pinot Noir,

Upshot by Rodney Strong, Rodney Strong Sonoma Select Chardonnay

**Rodney Strong Vineyards**

Effen Blood Orange Vodka, Basil Hayden Rye, Cruzan Aged Dark Rum, Effen Vodka, Hornito's Cristalino Tequila, Knob Creek, Maker's 46, Maker's Mark, O3, Sipsmith Gin, TOKI Japanese Whisky, Knob Creek Rye

**Beam Suntory**

El Mayor Añejo, El Mayor Reposado, Exotico Blanco, Exotico Reposado, Minor Case Rye, Pearl Vodka, Pearl Cucumber Vodka, Yellowstone Kentucky Straight Bourbon Whiskey, Yellowstone Select Bourbon

**Luxco**