

# HACC's 50<sup>th</sup> Hospitality Gala Menu

## Hors d'oeuvre/cocktail reception:

**Executive Chef Jordan Albert of Woo de La Kitchen (mentoring HACC student John Williamson)**

*Point Reyes blue cheese stuffed figs, brûlée cane sugar, crispy prosciutto  
Roasted red pepper rollatinni, ricotta cheese, baked zucchini, balsamic glaze  
Caramelized pear torte, Gruyere cheese, cracker bread  
Smoked black bean hummus, Philly sourdough crostini  
Antipasti featuring marinated olives, vegetables, homemade pickles, cheeses, cured meats*

**Executive Chef Ben Beaver of Café 1500 (mentoring HACC student Jayne Henry)**

*Scotch quail eggs, pistachio, caviar, chorizo  
Maple bourbon smoked pork belly, granny smith apple  
Red beet cured salmon, dill cracker, beet marmalade, pickled fennel, cucumber  
Beef filet crostini, wild mushroom tapenade, burgundy foam, whipped herb goat cheese*

## Dinner reception:

### Bread course:

**Baker Susie Cummings of Ciao Bakery (mentoring HACC student Sharon Jackson)**

*French baguettes, whole-wheat baguettes  
Grissini, poppy seeds, sweet smoked paprika  
Rosemary and Gruyere crackers  
Tomato basil focaccia  
Olive boule*

### Charcuterie course:

**Chef Instructor David Mills of HACC (mentoring HACC student Tysheba Barker):**

*Chicken liver pate  
Duck Prosciutto  
Beef tongue pastrami  
Country terrine  
Parmesan Reggiano, Comte, Manchego  
Pickled mustard seeds, pickled red onion, honeycomb, stem raisins, Marcona almonds*

### Soup course:

**Chef Tom Long of the Chef's Apprentice (mentoring HACC student Tessa Long):**

*Sherry-laced crab bisque, fire-roasted peppadew pesto, Old Bay cheddar crackers*

### Salad course:

**Executive Chef Kurt Wewer of The Garlic Poet (mentoring HACC student Julie Marolf)**

*Aquaponic petite greens, shoots and lettuces with sake and seaweed poached octopus, watermelon radish, Chioggia beets, sesame pearls, cured egg yolks and a tangerine champagne vinegar reduction*

**Fish course:**

**Banquet Chef Nick Webb of Hilton Harrisburg (mentoring HACC student Jenna Kolanda):**

*Apple smoked trout, roasted medley of wild mushrooms, apples and sunchokes, ginger and carrot puree, microgreens*

**Pasta course:**

**Executive Chef Jessica Starr of Greystone Public House (mentoring HACC student Becca Furjanic):**

*Fresh garganelli pasta, prosciutto vodka sauce, crispy black kale*

**Entrée course:**

**Executive Sous Chef Anthony Bianco of Hilton Harrisburg (mentoring HACC student Savannah George)**

*Lamb T-bone with a pastrami brine and rub, Piave potato baton, celtuce salad, black garlic, lamb reduction*

**Dessert course:**

**Executive Pastry Chef Cher Harris of the Hotel Hershey (mentoring HACC student Stephanie Freedman and Anna Smith)**

*Chocolate hazelnut mousse, mandarin gelee, praline crunch, buerre noissete sable*