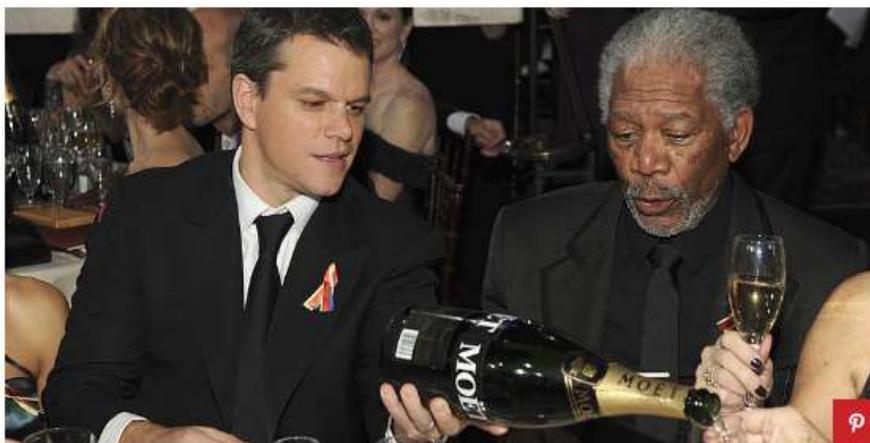


THIS IS WHAT ALL YOUR FAVORITE CELEBRITIES WILL EAT AT THE GOLDEN GLOBES THIS YEAR

AKA, here's what Ryan Gosling will be chowing down on this Sunday.

January 6, 2017
By Lyndsey Matthews



The Golden Globes are always a fun award show to watch, because unlike the Academy Awards, you get to see your favorite celebrities eat and drink (and drink!) their way through the whole ceremony. This Sunday, Jan. 8, the 74th Annual Golden Globe Awards will be held at The Beverly Hilton, and the hotel's executive chef Alberico Nunziata is preparing a totally delish—and predictably fancy—three-course dinner for nearly 1,300 celebs, filmmakers and their guests.

Here's what's on the menu Sunday night:

THE COCKTAILS

In addition to over 1,500 Moët & Chandon Impérial minis, 125 cases of Moët & Chandon Grand Vintage 2006 and Moët Rosé Impérial magnums, bartenders will also be shaking up a signature cocktail for the award show called the Moët Diamond, created by actress and lifestyle expert Olivia Culpo.



If you want to make the Moët Diamond at home while you watch (Do we sense the beginnings of a drinking game here?), here's the recipe:

The Ingredients

3 oz Moët Imperial Brut Champagne

1/2 oz Orange Liqueur

2 dashes Cherry Bitters

1 Rock Candy Stick

To Make: Pour orange liqueur into champagne flute and add dash of cherry bitters. Gently pour chilled champagne and garnish with rock candy stick.

THE APPETIZER

Once the show starts, nominees like Ryan Reynolds, Meryl Streep and Nicole Kidman will sit down to a golden beet salad made with herb-roasted golden and red beets, watermelon radish, arugula, crumbled goat cheese, grapefruit, roasted pistachios and ceviche lime dressing. Sounds refreshing, no?



THE MAIN COURSE

The next course is a duo of Chilean sea bass and filet mignon. The fish will be roasted and topped with celery puree and sun-dried tomato pesto, while the steak will come with 24-month aged parmigiano risotto, beech mushrooms and broccolini flowers. For vegetarian stars, like Jessica Chastain and Casey Affleck, there will also be a mushroom risotto served with seasonal veggies.



THE DESSERTS

Now for the best part: dessert. Celebs don't just get one treat—they get THREE. Executive pastry chef Thomas Henzi of The Beverly Hilton is preparing not only neapolitan almond cakes with orange mascarpone cream, but also chocolate gianduja crunch bars and profiteroles with amaretto vanilla cream, sugared almonds and chocolate sauce.



Fun fact: It will take 11 chefs, 120 culinary staff, 50 bartenders, 160 stewards and 250 servers to deliver all of this to Golden Globe attendees.

