

## Here's What's on the Menu at the 2017 Golden Globes

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By Krystin Arneson



The Golden Globes is one of the more festive awards nights in Hollywood, mostly for one reason: There's food. Forget the Oscars' restrained theater seating and a dearth of energy-giving calories (a must to get through the press gauntlet) that led to Jennifer Lawrence eating pizza in Dior. Bless her, but also, food is good. And when it comes to the Globes, it turns out that food is really good—like, "how-do-we-break-into-acting-so-we-can-get-some-of-this?" good.

Let's peruse the menu for the evening, shall we?

First, the cocktail. Created by actress Olivia Culpo, the Moët Diamond is mostly Champagne with orange liqueur, bitters and rock candy for garnish. They're only preparing 500 of them, but if you miss your change to sip, you can still take part in some of the 1,500 Moët minis (cute!) and 125 cases of Moët & Chandon being served up. Oh well!

And now food, because you're going to need it after all of that. The man in charge of the three courses is the Beverly Hilton's Alberico Nunziata, and yeah, he knows what he's doing. The theme this year is "Italian meets California," and we are here for it.

To start, there is The Golden Salad.



Golden Globe awards are, well, gold, and so are golden beets, and to be honest, this salad looks insane. There's watermelon radish, arugula, grapefruit, and crumbled goat cheese, as well as what looks like regular beets. It kind of looks like we could copy this at home for some serious desk lunch envy.

For the mains, guests get to enjoy filet mignon and sea bass.



There's also porcini risotto paired with the filet and sun-dried tomato pesto placed delicately atop the sea bass. And remember, we're talking food in quantity here: Apparently there are 800 pounds of sea bass, 4,000 pounds of vegetables, and 600 pounds of filet mignon reserved for the 1,300 guests.

Finally, there is a trifecta of delicious desserts.



What's better than one dessert? Three desserts, thanks to pastry chef Thomas Henzi. He knows this well, and will be fulfilling our couch side dreams with an "updated" tiramisu (we don't question how one updates food from the gods) with Nutella mousse (oh), profiteroles on dark chocolate, and almond cake with orange mascarpone cream.

Meanwhile, we hope you're enjoying your pad thai just as much as we are.