



# Halloween Masquerade Ball

The Grand Georgian Ballroom  
Saturday October 31<sup>st</sup>, 2026  
Executive Chef: Chris Willick • Live Band: [XPRIME](#)

7 PM Reception with WELCOME DRINK, 7:45pm Dinner  
and a Cash Bar to follow through 1am

## First Course

Roasted Beet and Black Walnut Salad

*Purple Beets, Spicy Arugula, Whipped Goat Cheese, Charcoal-Honey Vinaigrette*

## Intermezzo

"Ghost Risotto"

White Truffle, Parsnip Crisps, Mascarpone, Black Garlic Oil

## Main Course

Red Wine and Cocoa Braised Beef Short Rib

Bone Whipped Potato, Charred Broccolini, Dehydrated Cipollini, Midnight Port Jus

or

Braised King Oyster Mushroom

Black Garlic Polenta, Dino Kale, Fried Sage, Red Wine Porcini Jus

## Dessert

Witch's Cauldron

Pistachio Cake, Lemon Curd, White Chocolate Pistachio Crumb, Vanilla Bean

Meringue

Late Night Coffee and Tea