



# Press Release



平成31年 2月 9日

「第91回アカデミー賞授賞式」のアフターパーティー（ガバナーズ・ボール）において、「宮崎牛」が2年連続での採用決定！

「アメリカ映画の祭典」とも言われる第91回アカデミー賞授賞式後のアフターパーティー（ガバナーズ・ボール）で提供される料理において、昨年に引き続き、宮崎牛が食材として採用されることが、現地時間の8日、アカデミー協会より発表されました。

2年連続の採用により、宮崎牛の品質が世界に認められ、さらなるブランド力向上が期待されます。

## 記

### 1 経緯

県は、宮崎牛の2年連続での採用を目指し、都城市出身でロサンゼルス在住の映画監督、曾原三友紀氏の御協力をいただきながら、「アカデミー賞公式シェフ」とも呼ばれ、パーティーのメニュー考案等を行う世界的有名シェフ、ウルフギャング・パック氏に対し働きかけてきました。

昨年9月には、関係団体とともに訪米し、ウルフギャング・パック氏と面会し、昨年の採用の御礼を述べるとともに、今年の採用について直接働きかけました。またパック氏も、昨年の採用等を通じて宮崎牛の品質を高く評価しており、2年連続での採用が実現しました。

#### ◎ ガバナーズ・ボール（Governors Ball）

アカデミー賞授賞式直後に行われるアカデミー公認の権威あるアフターパーティー。世界中の一流食材を用いた60種類以上の料理が提供される。

(1) 日時 平成31年2月24日（日） ※現地時間（日本時間25日）

(2) 場所 ハリウッド&ハイランド レイ・ドルビー・ボールルーム

(3) 参加 ノミネート俳優や招待客等約1,500人

### 2 宮崎牛を用いたメニュー（詳細は別添メニュー表を参照）

メニューは、宮崎牛240kgが使用され、以下の3種類が提供されます。現地時間15日に行われる料理のプレスプレビュー（メディア向けの料理のお披露目会）において、パック氏本人から、メディアに対し紹介が行われるとともに、24日のパーティー本番では、約1,500人のゲストに提供されます。また、宮崎県の本格焼酎「霧島」も、2年連続での採用となりました。

(1) Miyazaki Wagyu Beef Tartare on Tapioca Crisp, Togarashi

(2) Miniature Miyazaki Wagyu Burger, Sharp Cheddar, Remoulade

(3) Miyazaki Wagyu Beef NY, Carrot Vichy, Spigarello, Yuzu Kotcho Ponzu

※15日のプレスプレビュー終了後、写真等を添えて改めてプレスリリースいたします。

### 4 参考

本件に係る詳細は、公式HP（<https://www.oscars.org/press/governors-ball>）及び<https://www.oscars.org/news/91st-oscars-governors-ball-creative-team-announced>）を参照ください。

（お問い合わせ先）

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# OSCARS®

Oscars® Governors Ball Menu

Sunday, February 24, 2019

Menu Created by Wolfgang Puck and Eric Klein, VP Culinary of Wolfgang Puck Catering. Pastry design by Kamel Guechida, Garry Larduinat and Jason Lemonnier. Restaurant-style service directed by Carl Schuster, CEO Wolfgang Puck Catering.

## Amuse Bouche

Crostini of Compressed Watermelon with Citrus Feta Cheese

Crab Deviled Eggs

Avocado Tostadas with Crunch Cabbage and Chipotle Glaze (V)

Mini Taro Root Taco with Miso Glazed Eggplant and Smoked Soy Mushrooms (V)

Crostini with New York Steak, Classic Chimichurri

Spicy Ranch Popcorn

Housemade Potato Chips

## Tray Passed Hors d'Oeuvres

Wild Mushroom Potsticker, Black Truffle Ponzu (V)

Miyazaki Wagyu Beef Tartare on Tapioca Crisp, Togarashi

Mini Taro Root Taco with Miso Glazed Eggplant and Smoked Soy Mushrooms (V)

Heirloom Carrot "Tartare", Pickled Mustard Seed, Horseradish, Sunchoke Bark (V)

Smoked Salmon Oscars Matzo

Miniature Miyazaki Wagyu Burger, Sharp Cheddar, Remoulade

Wolfgang Puck Signature Pizzas

Spicy Tuna Tartare In Sesame Miso Cones

Alaskan King Crab, Crispy Rice Cake, Avocado, Aji Amario-Yuzu Ponzu

Opal Apple "Summer Roll", Cucumber, Shiso, Pomegranate Pearl (V, GF)

## Small Plates

SERVED COLD

Caramelized Cauliflower, Golden Raisin, Lime, Labneh, Pinenut, Shiso-Za'atar

Frozen Golden Beets, Almond Custard, Meyer Lemon, Ice Lettuce (V)  
Snap Peas, Asian Pear, Pomelo Salad, Cacik Cheese, Mint, Walnut  
Compressed Persimmon, Cinco Jotas Jamón Ibérico, Burrata, Wild Arugula

#### SERVED HOT

Sunchoke and Fennel Soup, Chips, Truffle Gremolata  
Potato and Caviar 2.0  
Black Truffle Chicken Pot Pie  
Winter Truffle Baked Cavatappi and Cheese  
Pea Agnolotti, Black Truffle, Peas Shoot, Parmesan Reggiano Brittle  
Miyazaki Wagyu Beef Ny, Carrot Vichy, Spigarello, Yuzu Kotcho Ponzu  
Loup De Mer, Calçot Onions, Artichokes, Fennel, Romesco Salsa, Espelette  
Nashville Hot Fried Quail, House Made Pickles, Red Velvet Waffle  
Torchio Pasta, Arugula, Tomato, Caper Berries, Aleppo Pepper, Black Olive Oil, Basil Flower (V)  
Austrian Ricotta Dumpling, Watercress-Pea Pesto, Lemon Brown Butter

#### Raw Bar

Served on Hand Carved Ice Bar  
Spicy Tuna Rolls  
California Rolls  
Vegetable Rolls  
Made To Order Nigiri  
Scallop Ceviche, Black Garlic, Satsuma Tangerine Miso, Micro Herbs  
Sea Urchin with Eggless Custard, Dashi, Unagi Glaze, Finger Lime  
Albacore Tataki, Sweet Onions, Ginger, Momiji Chili, Ponzu  
Oysters  
Snow Crab Claws  
King Crab Legs  
Lobster  
Shrimp

#### Individual & Plated Sweets

24 Karat Dusted Valrhona Illanka Chocolate Oscars  
Ombre Chocolate Dipped Strawberries

Pillow Cake with Coconut Mango and Passion Fruit

Coconut - Chocolate Bar (V)

Yuzu Religieuse

Passion Fruit Cookie with Chocolate Chunks

Chocolate Chip Cookies.

Triple Chocolate Chip Cookies

Milk Chocolate and Caramelized Pecan Cookies

Strawberry Cookies

Hazelnut and Almond Brownies

Espresso Macaron

Matcha Cherry Macaron

Hibiscus Orange Pate De Fruit

Piper Heidsieck Golden Champagne Strawberry Push Pop

Mini Wolfgang Puck Dark Chocolate Bars

### **Passed Small Plates**

Black Forest "Cherry"

Butterscotch Verrine with Dark Chocolate Nest

Tropical Pavlova with Macerated Jackfruit and Dragon Fruit (V)

Strawberry Ginger Cheesecake with Jasmine Gelee

### **Lollipops**

Passion Fruit Cheesecake

Praline Almond Chocolate

Chocolate Oscars with Strawberry Valrhona Chocolate

### **Chocolate Bon Bons**

Chai Latte

Thai Tea with Young Coconut

Honey Jasmine

Earl Grey Tea Biscuit

Espresso Triple Shot

Praline Roasted Coffee Bean

## **Chef Stations**

Air Bread "Sea Urchin" with Passion Fruit Caviar

Affogato with Housemade Ice Creams and Stumptown Nitro Cold-Brew

## **Vegan Sweets (made without gluten)**

Hawaiian Superfood Spheres

Red Velvet Whoopie Pies

Cashew Vanilla Tiramisu

Tropical Halo-Halo

Sunflower Raspberry Macaron

Chocolate and Sea Salt Cookies

# OSCARS®

## Governors Ball Fun Facts

Ball Production by Cheryl Cecchetto / Sequoia Productions.

Menu Created by Wolfgang Puck and Eric Klein, VP Culinary of Wolfgang Puck Catering. Pastry design by Kamel Guechida, Garry Larduinat and Jason Lemonnier. Restaurant-style service directed by Carl Schuster, CEO Wolfgang Puck Catering.

### IN THE KITCHEN

- 200 culinary staff
- 2,600 pound sculpted ice bar
- 240 kilos Miyazaki wagyu beef
- 4 pounds yuzu kotchō
- 400 each quail
- 10 gallons buttermilk
- 100 pounds housemade bread and butter pickles
- 6,500 wood-fired Oscar-shaped flat bread
- 3,500 sesame miso cones
- 350 pounds Atlantic bigeye tuna
- 10 whole US wild-caught yellowtail
- 15 kilos American farm-raised caviar
- 600 pieces housemade wild mushroom pot-stickers
- 500 uni tongues
- 5 gallons dashi stock
- 7,500 individual US shrimp
- 250 Maine lobster
- 800 crab claws
- 225 pounds sushi rice
- 200 pounds Alaskan King Crab legs
- 30 gallons housemade cocktail sauce
- 50 whole yellowtail snapper
- 50 pounds live scallops
- 450 pounds house smoked salmon
- 300 whole loup de mer
- 2 gallons Pedro Ximenez
- 2 gallons French olive oil Ahuile de Provence from black olives
- 2 gallons Minu-8 vinegar
- 1 kilo Piment d' Espelette
- 300 pounds eggplant
- 500 sheets of nori
- 20 pounds house pickled ginger

- 400 homemade signature pizzas
- 750 cage free eggs
- 5 pounds smoked trout roe
- 100 lbs sunchokes
- 100 pounds Snake River Farms 0/0 Gold Grade New York sirloin
- 125 pounds aged Vermont cheddar cheese
- 250 pounds Parmesan Reggiano
- 100 pounds five year aged white cheddar
- 1,500 Yukon gold potatoes
- 35 pounds winter black truffles from Burgundy
- 1,000 pounds Jidori chicken
- 3,500 pieces house made spiced lavash
- 5 gallons homemade boursin
- 2,375 housemade pretzel bites
- 3,500 Fleur de Sel breadsticks
- 6,000 pieces mini brioche buns
- 5000 pieces handmade English pea "agnolotti"
- 200 pounds persimmon
- 5 whole legs Cinco Jotas jamon Iberico
- 4 pounds sumac
- 2 pounds za'atar
- 50 lbs tapioca pearls
- 50 pounds white pommellos
- 50 pounds red pommellos
- 500 blood oranges
- 200 pounds fresh ginger
- 180 each opal apple
- 200 pounds cavatappi pasta
- 15,000 pieces handmade torchio pasta
- 50 pounds caper berries
- 125 pounds housemade ricotta
- 150 pounds arugula
- 100 pounds watercress
- 75 each yellow cauliflower
- 75 each white cauliflower
- 75 each purple cauliflower
- 750 florets cauliflower romanesco
- 150 stalks of celery
- 200 pounds carrots
- 50 pounds heirloom baby carrots
- 5 pounds mustard seed
- 100 pounds radicchio
- 50 pounds taro root

- 3,000 multi-color baby beets
- 10 gallons Greek yogurt
- 450 quarts heavy cream
- 450 quarts milk
- 450 organic sugar
- 6500 chocolate Oscars statues, Valrhona Illanka
- 550Kg of Valrhona dark chocolate
- 25 Kg of fresh passion fruit purée
- 20 Kg of aqua fava for vegan pavlovas
- 10 Kg of gold luster to spray the Oscars statues
- 10 Bottle of Piper-Heidsieck Champagne
- 10 flats of strawberries
- 80 pounds of jackfruit
- 40 dragon fruits from Philippines
- 5 kegs Stumptown Nitro Cold Brew
- 5 gallons fresh brewed Hibiscus tea for our pate de fruit

#### IN THE BALLROOM

- 1,500 guests
- Team of 10 maitre d' staff
- 850 service and support staff
- 13,000 glasses for beverages
- 4,800 small plates
- 4,500 ramekins and verrines
- 6,000 cocktail forks
- Lighting prep in ShowPro's 100% solar powered, carbon-neutral facility.
- Over 700 lighting instruments
- Mixture of high-CRI LED and incandescent sources
- 20,000 ft of power cable and 3,000 ft of data control cable to support lighting
- Over 20 lighting practicals
- 2,000 yards of Royal Velvet
- 6 miles of tread
- 400 ft of zippers
- 1,000 ft of wire rope
- 5,500 zip ties
- 650 yards of black Lycra
- 400 yards of smoke out
- An array of rich, sleek fabrics reminiscent of the glamour of old Hollywood
- 2,000 yds of Wine Royal Velvet and sleek Wine Satins, Textured Gold and Champagne Gold fabrics
- Beautiful Black and Gold Deco Dot with Black Velvet Border
- Ten thousand blooms from all over the world



- From Thailand, Holland, South America. Burgundy roses, tulips, orchids and black calla lilies will adorn the tables of the stars
- A crew of 40 will be working for five days to complete the floral creations
- The ballroom will be adored with over 600 candles in gold and sparkling crystal containers
- Over 400 floral arrangements in brilliant tones of red and crimson will adorn the Ray Dolby Ballroom, no two will be exactly alike.
- Over 2 miles of chain and steel holding up the truss ceiling
- Over 1.2 miles of truss supporting the ceiling
- Over 700 shackles used to make connections in the ceiling
- 160 years of experience between audio crew members hailing from hails from the UK, Chicago, South Carolina, Ohio and Los Angeles
- Over 4 miles of cabling to support speakers, microphones, and audio consoles
- 200 individual Gold Decorative Tiles creating 6 giant, floating walls
- Over 600 linear feet of black masking drape to cover 2 walls of the ballroom