

SOUTHPARK

M A G A Z I N E



Mix It Up

TIPS AND TRENDS FOR
CELEBRATING IN STYLE
THIS SEASON

Plus

ENTERTAINER EXTRAORDINAIRE IVY
ROBINSON BREAKS DOWN THE BASICS
COLLECT CALL: A SOUTHPARK DEALER
FEATURES UP-AND-COMING ARTISTS
FOUR FABULOUS GETAWAYS FOR FALL

COCKTAIL Party COLLECTION

PHOTOS BY MICHAEL C. HERNANDEZ

Before you get the soiree started this season, you'll want to plan a menu that's sure to impress. We found five local spots serving up appetizers to set your party apart. From bite-sized snacks to delicacies designed for elegant evenings, these top chefs share their recipes for a successful celebration.

Block & Grinder's Goat Cheese Deviled Eggs

12 large eggs (hardboiled, chilled, and peeled)
4 ounces goat cheese
1 tablespoon of whole grain mustard
1 tablespoon of mayonnaise
Pinch of cracked black pepper
Pinch of Kosher salt
Truffle oil to taste
2 ounces of prosciutto torn into small pieces
Chopped chives

Cut eggs in half and separate yolks and whites. Set whites aside, place all yolks in a mixing bowl with goat cheese, mustard, mayonnaise, pepper, and salt. Whip yolk mixture with a wire whisk until smooth and creamy. Pipe mixture into egg white halves. Place a piece of prosciutto on each egg. Place one drop of truffle oil on each egg. Sprinkle chives over each egg.





Gallery Restaurant's Yellow Tail
Crudo with Roasted Beets,
Cashew Yogurt, and Sage

1 pound sushi grade yellowtail
1 red beet
2 tablespoons of roasted lime
yogurt (16 ounces of Greek yogurt, 2
tablespoons of honey, and 1 roasted
lime, mixed)
2 ounces of roasted cashews (1/2
teaspoon of Gochugaru (crushed
Korean chili), 1/2 teaspoon of crushed
pink peppercorn, 1 teaspoon of honey,
1 roasted lime, 1/2 teaspoon of raw
sugar, Kosher salt and black pepper to
taste, mixed)
Fleur de sel, Masago Rice crackers,
and sage for garnish

Roast beets in oven, covered with plastic and foil until tender; allow to cool. Roast limes in oven for 10 minutes; allow to cool then squeeze juice and pulp. Roast cashews in oven on a small cookie sheet then transfer to small frying pan. Place pan on stove with low heat and apply the sugar and half of lime pulp. Once the sugar has dissolved add the other cashew ingredients; set aside. Rough chop the cashews once they have cooled. Prepare the yogurt by adding the ingredients to a mixing bowl and whisking; add cashews. Check flavor of yogurt and use the remaining salt and honey to balance. Peel beets and slice as thinly as possible. Slice yellowtail as thinly as possible. Fry sage leaves.

For assembly: Swipe yogurt onto plate with a large spoon. Arrange Hamachi over yogurt allowing it to bend and fold for character. Lay the beets over the yellowtail and roll a few slices for character. Garnish with masago, fried sage, fleur de sel.
