

NEW YEAR'S EVE

YOUR CHOICE OF ONE FROM EACH COURSE

FIRST COURSE

HUSH PUPPIES WITH HOMEMADE CORN BUTTER

A Southern fisherman's favorite, fried over an open fire with the leftovers to keep the dogs quiet. At some point, humans figured the corn cake was a perfect match with freshly caught fish – or American sturgeon caviar.

with Caviar 17

SECOND COURSE

SHRIMP IN GRAPEFRUIT COCKTAIL

Rombauer was a St Louis widow who self-published *The Joy of Cooking* as she struggled to support her family. The book sold in the millions through the 20th century, with its simple, conversational recipes. This fresh salad, from Rombauer's first edition, reflects the great journey of the American grapefruit. A century before the *Joy of Cooking*, they traveled from Barbados to Florida, and then – with the help of Spanish missionaries – to Texas, where the Ruby Red was born.

WALDORF SALAD 'YOU'RE THE TOP'

Tschirky was a Swiss immigrant who started his career as a busboy but rose to become maitre d'hotel of the Waldorf-Astoria. His original recipe included only apples, celery and mayonnaise. Walnuts appeared two decades later.

OYSTERS ROCKEFELLER

When Antoine Alciatore's escargots grew hard to find and out of fashion, his son Jules reinvented the dish with local Gulf oysters. He named it for the richest man in the world because it tastes and looks like a million dollars. Jules' original recipe remains a secret.

BUFFALO WINGS

A late night inspiration by Teresa Bellissimo to impress her bartending son and his hungry friends. Rather than throw the wings into a stock, Teresa transformed them into something fried and spicy. They were an immediate hit.

THIRD COURSE

BBQ BEEF SHORT RIBS WITH HOPPIN' JOHN

The black-eyed pea was introduced to the West Indies from Central Africa in the 1700s, making its way to the Carolinas soon after. There, slaves combined them with rice, their other most important crop, to create Hoppin' John. Believed to bring luck to those who eat it, it is still widely consumed by Southerners on New Year's Day.

BLACKENED CROAKER WITH BRAISED TURNIP GREENS

Blackened seasoning is mistakenly believed to be Cajun, but had, in fact, been around for centuries. Chef Paul Prudhomme of K-Paul's in Louisiana, inspired by the use of herbs in rustic, provincial, French cuisine, popularized blackening in America with this book.

CHICKEN POT PIE

The first pot pies appeared in print in America as early as 1785. Within two decades, the classic cookbook by the English writer Hannah Glasse described the pot pie as "the American mode of cooking."

CHESAPEAKE CRABCAKES WITH 'COLD SLAW'

Just four years after opening, the landmark Baltimore hotel published the first known recipe for this Chesapeake favorite.

LOBSTER NEWBERG

The secret sauce came to Delmonico's from Ben Wenberg, who shipped fruit from South and Central America. Wenberg used rum and cayenne from Latin America, but Delmonico's chef substituted sherry for the rum and created a classic. Wenberg was later banished from the restaurant after some forgotten dispute, but his sauce was too popular. So Delmonico's simply reversed a few letters to rename the dish Newberg.

25

DESSERT

NEW YORK CHEESECAKE

Cheesecake was popular across Europe dating back to Ancient Rome and Greece, but New Yorkers insist the cake did not exist until it arrived in the city in 1921. Arnold Reuben, who created the famous sandwich, invented New York cheesecake after supposedly eating a cheese pie at a dinner party.

PECAN PIE

In 1903 James Dole first canned pineapples for export and developed the pineapple industry in Hawaii. Within three decades, the pineapple cake was popular enough to feature in Rombauer's *Joy of Cooking*, where it was called the Pineapple Skillet Cake – Up Side Down.