

GRAND PRIX

DINING EXPERIENCE

WEEK 1
JANUARY 3

FIRST COURSE

SESAME-CITRUS SOBA NOODLES VEG

*Cucumber, Carrots, Red Cabbage, Scallions,
Furikake, Edamame, Soy-Citrus Dressing*

MAIN COURSE

MISO-GLAZED SEA BASS GF

*Ginger Sweet Potato Purée, Baby Bok Choy,
Toasted Sesame, Lotus Root*

-or-

PAN-SEARED BEEF TENDERLOIN

*Sticky Potatoes, Roasted Broccolini,
Shiitake Mushrooms, Demi-Yaki*

DESSERT

MUD PIE GF

Whipped Cream, Chocolate Glaze



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WEEK 2
JANUARY 10

FIRST COURSE

PEAR & GORGONZOLA SALAD VEG

Mixed Greens, Pear, Gorgonzola,

Candied Pecans, Port Wine Vinaigrette

MAIN COURSE

ROASTED ARCTIC CHAR GF

Caramelized Cauliflower, Caper Brown Butter, Sunchoke Chips

-or-

HERB-ENCRUSTED LAMB CHOPS GF

Butternut Squash Fondant, Brussels Sprouts,

Lamb Jus, Fig-Balsamic Reduction

DESSERT

RED VELVET CAKE

Cream Cheese Mousse, Berries



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WEEK 3
JANUARY 17

FIRST COURSE

WINTER GREENS SALAD GF

*Winter Greens, Roasted Butternut Squash,
Apple, Country Ham, Buttermilk Vinaigrette*

MAIN COURSE

BRAISED OSSO BUCO MILANESE

Wild Mushroom Risotto, Marcona Almond Pesto

-or-

CRAB-STUFFED SALMON GF

*Wild Rice Pilaf, Cranberries, Haricots Verts,
Toasted Almonds, Tarragon Beurre Blanc*

DESSERT

KEY LIME BAR

Graham Crackers, Vanilla Cream



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WEEK 4
JANUARY 24

FIRST COURSE

LITTLE GEMS SALAD ^V

Little Gems, Fresh Herbs, Ricotta Salata,

Walnuts, Champagne Vinaigrette

MAIN COURSE

SMOKED ORGANIC HALF CHICKEN

Corn Polenta, Chicken Demi, Truffled Alabama Sauce

-or-

PAN-SEARED HALIBUT ^{GF}

Beluga Lentil Risotto, Baby Squash, Charred Lemon Gremolata

DESSERT

CARAMEL MACCHIATO PETIT GÂTEAU

Chocolate Ganache, Cookie Crumble



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WEEK 5
JANUARY 31

FIRST COURSE

ASIAN PEAR & WATERCRESS VEG

Asian Pear, Red Watercress, Frisée, Cashews,

Pickled Red Onion, Lotus Root, Citrus-Ponzo Vinaigrette

MAIN COURSE

BLACK GARLIC MOJO-GLAZED SHORT RIB

Manchego Mashed Potatoes, Charred Broccolini, Charred Lime

-or-

PAN-SEARED JUMBO PRAWNS GF

Paella Risotto, Asparagus, Smoked Pimentón Crema, Salsa Verde

DESSERT

LEMON CRÈME BRÛLÉE GF

Whipped Cream, Berries



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WEEK 6
FEBRUARY 7

FIRST COURSE

HARVEST WEDGE SALAD GF

Gem Lettuce, Frisée, Apple, Pear, Candied Pecans, Roasted Butternut Squash, Stilton, Duck Prosciutto, Maple-Dijon Vinaigrette

MAIN COURSE

BRAISED LAMB SHANK

Creamy Garlic-Lemon Orzo, Asparagus, Ricotta Salata

-or-

GRILLED SALMON

*Roasted Garlic & Fine Herb Mashed Potatoes,
Asparagus, Preserved Lemon Dressing*

DESSERT

RASPBERRY-PISTACHIO ENTREMÉT GF

Flourless Cake, Candied Pistachios



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WEEK 8
FEBRUARY 21

FIRST COURSE

SOUTHERN CAESAR SALAD

*Baby Romaine, Aged Parmesan, Pork Lardons,
Creole-Spiced Cornbread Croutons, Creole Caesar Dressing*

MAIN COURSE

SHRIMP & GRITS

*Cajun-Rubbed Jumbo Shrimp, Stone-Ground White Grits,
Smoky Cheddar, Crispy Country Ham, Pearl Onions, Lime*

-or-

BLACK PEPPER—CRUSTED NY STRIP GF

*Potato Au Gratin, Roasted Baby Carrots,
Truffle Butter, Bordelaise*

DESSERT

CARROT CAKE

Cream Cheese Frosting, Caramelized Pecans



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WEEK 9
FEBRUARY 28

FIRST COURSE

ISLAND SALAD VEG GF

*Baby Romaine, Endive, Frisée, Mango, Avocado,
Jicama, Radish, Citrus-Guava Vinaigrette*

MAIN COURSE

YELLOWTAIL SNAPPER

Dirty Rice, Andouille Sausage, Pickled Vegetables, Sweet Plantains

-or-

IBÉRICO PORK CHOP

Achiote Marinade, Pineapple Demi-Glace, Sweet Potato Hash

DESSERT

VANILLA CHARLOTTE GF

Salted Caramel, Chocolate Macaron



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WEEK 10
MARCH 7

FIRST COURSE

CLASSIC ICEBERG WEDGE

Baby Iceberg, Bacon, Hard-Boiled Egg, Crispy Onions, Green Goddess Dressing

MAIN COURSE

BLACKENED RED SNAPPER GF

Carolina Sweet Corn Risotto, Heirloom Tomatoes, Baby Kale, Crawfish Beurre Blanc

-or-

PAN-ROASTED CHICKEN BREAST GF

Truffle Mashed Potatoes, Haricots Verts, Crushed Peanuts, Barbecue Chicken Demi

DESSERT

GUINNESS CHOCOLATE CAKE

70% Chocolate Ganache, Lucky Charm Whipped Cream



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WEEK II
MARCH 14

FIRST COURSE

ROASTED BEETS & BURRATA

*Golden and Red Beets, Raspberry, Frisée, Watercress, Apples,
Candied Pecans, Balsamic Glaze, Lemon-Honey Vinaigrette*

MAIN COURSE

CRAB CAKES

Maque Choux, Baby Arugula, Pickled Onions, Remoulade

-or-

12 OZ RIBEYE CAP STEAK

*Buttermilk Mashed Potatoes, Green Beans with Bacon and
Onions, Bourbon Peppercorn Gravy*

DESSERT

COFFEE OPERA CAKE

Dark Chocolate Ganache, Almond Cake

