

DINING EXPERIENCE

PRESENTED BY

WHEELS UP

WEEK I

AMUSE

CHEF'S CHOICE

FIRST COURSE

Artisan Greens

MAIN COURSE

6 OZ CERTIFIED ANGUS BEEF® TENDERLOIN

-or-

PAN-SEARED KING SALMON

All entrées served with

Mashed Potatoes and Asparagus

DESSERT

MISSISSIPPI MUD PIE



WEEK I

AMUSE

CHEF'S CHOICE

FIRST COURSE

Artisan Greens

Baby Heirloom Tomatoes, Gorgonzola Cheese,

Toasted Pine Nuts, White Balsamic Vinaigrette

MAIN COURSE

6 oz Certified Angus Beef® Tenderloin

PAN-SEARED KING SALMON

All entrées served with

Mashed Potatoes and Asparagus

DESSERT

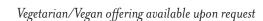
MISSISSIPPI MUD PIE



Vegetarian/Vegan offering available upon request

Vegetarian/Vegan offering available upon request

-or-



WEEK 2

AMUSE

CHEF'S CHOICE

FIRST COURSE

Mediterranean Salad

Roasted Peppers, Olives, Toasted Chickpeas, Feta Cheese,

Lemon Vinaigrette

MAIN COURSE

Braised Lamb Shank

-or-

Sautéed Atlantic Cod

All entrées served with

Mascarpone Polenta and Wilted Broccoli Rapini

#### DESSERT

Lemon Mousse

White Chocolate Shell, Grapefruit



MAIN COURSE

Braised Lamb Shank

-or-

Sautéed Atlantic Cod

All entrées served with

Mascarpone Polenta and Wilted Broccoli Rapini

DESSERT

Lemon Mousse

White Chocolate Shell, Grapefruit

WEEK 2

AMUSE Chef's Choice

FIRST COURSE

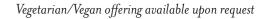
Mediterranean Salad

Roasted Peppers, Olives, Toasted Chickpeas, Feta Cheese,

Lemon Vinaigrette

GRAND PRI DINING EXPERIENCE PRESENTED BY WHEELS UP





## WEEK 3

AMUSE

CHEF'S CHOICE

FIRST COURSE

LITTLE GEM CAESAR SALAD

Shaved Parmesan, Sourdough Croutons, Black Pepper

MAIN COURSE

Smoked Certified Angus Beef® Short ribs

-or-

Grilled Swordfish

All entrées served with

Roasted Fingerling Potatoes, Baby Carrots and Brussels Sprouts

in Sherry Vinaigrette

DESSERT

Red Velvet Cake

Cream Cheese, Berries



### GRAND PRIX DINING EXPERIENCE PRESENTED BY WHEELS UP

WEEK 3

AMUSE

CHEF'S CHOICE

FIRST COURSE

Little Gem Caesar salad

Shaved Parmesan, Sourdough Croutons, Black Pepper

MAIN COURSE

Smoked Certified Angus Beef® Short ribs

-or-

Grilled Swordfish

All entrées served with

Roasted Fingerling Potatoes, Baby Carrots and Brussels Sprouts

in Sherry Vinaigrette

DESSERT

Red Velvet Cake

Cream Cheese, Berries







WEEK 4

AMUSE

CHEF'S CHOICE

#### FIRST COURSE

Shaved Fennel and Arugula Salad

Frisse, Radicchio, Orange Segments,

Ricotta Salata Cheese, Pistachio

#### MAIN COURSE

Osso Buco

-or-

### Garlic Herb Roasted Jumbo Shrimp

All entrées served with

Parsnip Purée, Roasted Asparagus

### DESSERT

New York Orange Cheesecake

Whipped Cream





WEEK 4

#### AMUSE

CHEF'S CHOICE

FIRST COURSE

Shaved Fennel and Arugula Salad

Frisse, Radicchio, Orange Segments,

Ricotta Salata Cheese, Pistachio

MAIN COURSE

Osso Buco

-or-

Garlic Herb Roasted Jumbo Shrimp

All entrées served with

Parsnip Purée, Roasted Asparagus

DESSERT

New York Orange Cheesecake

Whipped Cream



Vegetarian/Vegan offering available upon request

Vegetarian/Vegan offering available upon request

WEEK 5

DINING EXPERIENCE

PRESENTED BY

WHEELS UP

AMUSE

CHEF'S CHOICE

FIRST COURSE

ICEBERG WEDGE SALAD

Applewood Bacon, Shaved Red Onion, Tomato, Blue Cheese,

Buttermilk Dressing

#### MAIN COURSE

6 OZ CERTIFIED ANGUS BEEF® TENDERLOIN

-or-

PAN-ROASTED SEA BASS

All entrées served with

Au Gratin Potato, Broccolini

#### DESSERT

**LEMON & BLUEBERRY ENTREMETS** 

### AND PI **DINING EXPERIENCE** PRESENTED BY WHEELS UP

WEEK 5

AMUSE

CHEF'S CHOICE

FIRST COURSE

ICEBERG WEDGE SALAD

Applewood Bacon, Shaved Red Onion, Tomato, Blue Cheese,

Buttermilk Dressing

MAIN COURSE

6 oz Certified Angus Beef® Tenderloin

-or-

PAN-ROASTED SEA BASS

All entrées served with

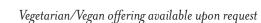
Au Gratin Potato, Broccolini

DESSERT

**LEMON & BLUEBERRY ENTREMETS** 

Vegetarian/Vegan offering available upon request





### DESSERT

#### VALENTINE'S DARK CHOCOLATE

AND RASPBERRY MOUSSE

### **BRAISED SHORT RIBS**

-or-

GRILLED KING SALMON

All entrées served with

Mashed Cauliflower, Haricots Verts

MAIN COURSE

FIRST COURSE

Chopped Salad

Cucumber, Tomato, Onion, Bacon, Hard Boiled Egg,

Red Wine Vinaigrette

MAIN COURSE

**BRAISED SHORT RIBS** 

-or-

GRILLED KING SALMON

All entrées served with

Mashed Cauliflower, Haricots Verts

DESSERT

VALENTINE'S DARK CHOCOLATE

AND RASPBERRY MOUSSE

AMUSE CHEF'S CHOICE

FIRST COURSE

CHOPPED SALAD

Cucumber, Tomato, Onion, Bacon, Hard Boiled Egg,

Red Wine Vinaigrette

WEEK 6

AND PF

PRESENTED BY

WHEELS UP

**DINING EXPERIENCE** 



WEEK 6

AMUSE

CHEF'S CHOICE



WEEK 7

AMUSE

CHEF'S CHOICE

GRAND PRIX DINING EXPERIENCE PRESENTED BY WHEELS UP

WEEK 7

AMUSE

CHEF'S CHOICE

FIRST COURSE

TUSCAN KALE SALAD

Roasted Butternut Squash, Pomegranate, Queso Fresco,

Pumpkin Seeds, Ancho Vinaigrette

MAIN COURSE

Agave-Brined Duroc Pork Chop

-or-

Chili-Dusted Jumbo Shrimp

All entrées served with

Sweet Potato Mash, Roasted Broccoli

DESSERT

CARAMEL MACCHIATO TART

#### FIRST COURSE

Tuscan Kale Salad

Roasted Butternut Squash, Pomegranate, Queso Fresco,

Pumpkin Seeds, Ancho Vinaigrette

#### MAIN COURSE

Agave-Brined Duroc Pork Chop

-or-

Chili-Dusted Jumbo Shrimp

All entrées served with

Sweet Potato Mash, Roasted Broccoli

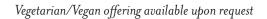
### DESSERT

Caramel Macchiato Tart





Vegetarian/Vegan offering available upon request



WEEK 8

RAND PF

DINING EXPERIENCE

PRESENTED BY

AMUSE

CHEF'S CHOICE

FIRST COURSE

Artisan Greens

Baby Heirloom Tomatoes, Gorgonzola Cheese, Toasted Pine Nuts,

White Balsamic Vinaigrette

MAIN COURSE

6 OZ CERTIFIED ANGUS BEEF® TENDERLOIN

-or-

PAN-SEARED KING SALMON

All entrées served with

Mashed Potatoes and Asparagus

DESSERT

Mango Mousse

Vanilla, Fresh Mango



Baby Heirloom Tomatoes, Gorgonzola Cheese, Toasted Pine Nuts,

White Balsamic Vinaigrette

MAIN COURSE

6 oz Certified Angus Beef® Tenderloin

-or-

PAN-SEARED KING SALMON

All entrées served with

Mashed Potatoes and Asparagus

DESSERT

Mango Mousse

Vanilla, Fresh Mango





AND PF **DINING EXPERIENCE** PRESENTED BY WHEELS UP

WEEK 8

AMUSE

CHEF'S CHOICE

FIRST COURSE

Artisan Greens



WEEK 9

AMUSE

CHEF'S CHOICE

FIRST COURSE

Mediterranean Salad

Roasted Peppers, Olives, Toasted Chickpeas, Feta cheese,

Lemon Vinaigrette

MAIN COURSE

BRAISED LAMB SHANK

-or-

Sautéed Atlantic Cod

All entrées served with

Mascarpone Polenta and Wilted Broccoli Rapini

DESSERT

Tiramisu

Coffee Syrup, Mascarpone

FIRST COURSE

Mediterranean Salad

Roasted Peppers, Olives, Toasted Chickpeas, Feta cheese,

Lemon Vinaigrette

MAIN COURSE

BRAISED LAMB SHANK

-or-

Sautéed Atlantic Cod

All entrées served with

Mascarpone Polenta and Wilted Broccoli Rapini

DESSERT

Tiramisu

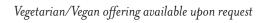
Coffee Syrup, Mascarpone

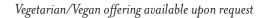
# CHEF'S CHOICE

AMUSE









DESSERT

GUINNESS CHOCOLATE CAKE

Bailey's Ganache

Grilled Swordfish

All entrées served with

Roasted Fingerling Potatoes, Baby Carrots and Brussels Sprouts

in Sherry Vinaigrette

MAIN COURSE

Smoked Certified Angus Beef<sup>®</sup> Short Ribs

-or-

AMUSE

WEEK IO

CHEF'S CHOICE

FIRST COURSE

LITTLE GEM CAESAR SALAD

Shaved Parmesan, Sourdough Croutons, Black Pepper

MAIN COURSE

Smoked Certified Angus Beef<sup>®</sup> Short Ribs

-or-

Grilled Swordfish

All entrées served with

Roasted Fingerling Potatoes, Baby Carrots and Brussels Sprouts

in Sherry Vinaigrette

DESSERT

**GUINNESS CHOCOLATE CAKE** 

Bailey's Ganache



AND PF DINING EXPERIENCE PRESENTED BY WHEELS UP

WEEK IO

AMUSE

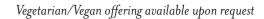
CHEF'S CHOICE

FIRST COURSE

LITTLE GEM CAESAR SALAD

Shaved Parmesan, Sourdough Croutons, Black Pepper





**W**EEK 12

AND PP

DINING EXPERIENCE

PRESENTED BY

WHEELS UP

AMUSE

CHEF'S CHOICE

FIRST COURSE

ICEBERG WEDGE SALAD

Applewood Bacon, Shaved Red Onion, Tomato, Blue Cheese,

Buttermilk Dressing

MAIN COURSE

 $6 \text{ oz Certified Angus Beef}^{\texttt{B}}$  Tenderloin

-or-

Pan-Roasted Sea Bass

All entrées served with

Au Gratin Potato, Broccolini

DESSERT

Opera Cake

Coffee Buttercream, Dark Chocolate Ganache

GRAND PRIA DINING EXPERIENCE PRESENTED BY WHEELS UP

WEEK 12

AMUSE

CHEF'S CHOICE

FIRST COURSE

ICEBERG WEDGE SALAD

Applewood Bacon, Shaved Red Onion, Tomato, Blue Cheese,

Buttermilk Dressing

MAIN COURSE

 $6 \text{ oz Certified Angus Beef}^{\mathbb{R}}$  Tenderloin

-or-

PAN-ROASTED SEA BASS

All entrées served with

Au Gratin Potato, Broccolini

DESSERT

Opera Cake

Coffee Buttercream, Dark Chocolate Ganache





IAIN COURSE