

# GRAND PRIX

DINING EXPERIENCE

PRESENTED BY  
**WHEELS UP**

## WEEK I

### AMUSE

CHEF'S CHOICE

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### FIRST COURSE

ARTISAN GREENS

*Baby Heirloom Tomatoes, Gorgonzola Cheese,  
Toasted Pine Nuts, White Balsamic Vinaigrette*

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### MAIN COURSE

6 OZ CERTIFIED ANGUS BEEF® TENDERLOIN

-or-

PAN-SEARED KING SALMON

*All entrées served with  
Mashed Potatoes and Asparagus*

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### DESSERT

MISSISSIPPI MUD PIE



*Vegetarian/Vegan offering available upon request*

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## WEEK I

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CHEF'S CHOICE

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### FIRST COURSE

ARTISAN GREENS

*Baby Heirloom Tomatoes, Gorgonzola Cheese,  
Toasted Pine Nuts, White Balsamic Vinaigrette*

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### MAIN COURSE

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-or-

PAN-SEARED KING SALMON

*All entrées served with  
Mashed Potatoes and Asparagus*

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### DESSERT

MISSISSIPPI MUD PIE



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

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## WEEK 2

### AMUSE

CHEF'S CHOICE

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### FIRST COURSE

MEDITERRANEAN SALAD

*Roasted Peppers, Olives, Toasted Chickpeas, Feta Cheese,*

*Lemon Vinaigrette*

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### MAIN COURSE

BRAISED LAMB SHANK

-or-

SAUTÉED ATLANTIC COD

*All entrées served with*

*Mascarpone Polenta and Wilted Broccoli Rapini*

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### DESSERT

LEMON MOUSSE

*White Chocolate Shell, Grapefruit*



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

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**WHEELS UP**

## WEEK 2

### AMUSE

CHEF'S CHOICE

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### FIRST COURSE

MEDITERRANEAN SALAD

*Roasted Peppers, Olives, Toasted Chickpeas, Feta Cheese,*

*Lemon Vinaigrette*

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### MAIN COURSE

BRAISED LAMB SHANK

-or-

SAUTÉED ATLANTIC COD

*All entrées served with*

*Mascarpone Polenta and Wilted Broccoli Rapini*

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### DESSERT

LEMON MOUSSE

*White Chocolate Shell, Grapefruit*



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

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## WEEK 3

### AMUSE

CHEF'S CHOICE

---

### FIRST COURSE

LITTLE GEM CAESAR SALAD

*Shaved Parmesan, Sourdough Croutons, Black Pepper*

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### 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*

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### DESSERT

RED VELVET CAKE

*Cream Cheese, Berries*



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

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**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*

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### DESSERT

RED VELVET CAKE

*Cream Cheese, Berries*



*Vegetarian/Vegan offering available upon request*

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**WEEK 4**

**AMUSE**

CHEF'S CHOICE

---

**FIRST COURSE**

SHAVED FENNEL AND ARUGULA SALAD

*Frisse, Radicchio, Orange Segments,*

*Ricotta Salata Cheese, Pistachio*

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**MAIN COURSE**

OSSO BUCO

-or-

GARLIC HERB ROASTED JUMBO SHRIMP

*All entrées served with*

*Parsnip Purée, Roasted Asparagus*

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**DESSERT**

NEW YORK ORANGE CHEESECAKE

*Whipped Cream*



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
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**WHEELS UP**

**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*

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**DESSERT**

NEW YORK ORANGE CHEESECAKE

*Whipped Cream*



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

DINING EXPERIENCE

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## WEEK 5

### AMUSE

CHEF'S CHOICE

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### FIRST COURSE

ICEBERG WEDGE SALAD

*Applewood Bacon, Shaved Red Onion, Tomato, Blue Cheese,  
Buttermilk Dressing*

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### MAIN COURSE

6 OZ CERTIFIED ANGUS BEEF® TENDERLOIN

-or-

PAN-ROASTED SEA BASS

*All entrées served with  
Au Gratin Potato, Broccolini*

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### DESSERT

LEMON & BLUEBERRY ENTREMETS



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

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**WHEELS UP**

## WEEK 5

### AMUSE

CHEF'S CHOICE

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### FIRST COURSE

ICEBERG WEDGE SALAD

*Applewood Bacon, Shaved Red Onion, Tomato, Blue Cheese,  
Buttermilk Dressing*

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### MAIN COURSE

6 OZ CERTIFIED ANGUS BEEF® TENDERLOIN

-or-

PAN-ROASTED SEA BASS

*All entrées served with  
Au Gratin Potato, Broccolini*

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### DESSERT

LEMON & BLUEBERRY ENTREMETS



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

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## WEEK 6

### AMUSE

CHEF'S CHOICE

---

### FIRST COURSE

CHOPPED SALAD

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

*Red Wine Vinaigrette*

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### MAIN COURSE

BRAISED SHORT RIBS

-or-

GRILLED KING SALMON

*All entrées served with*

*Mashed Cauliflower, Haricots Verts*

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### DESSERT

VALENTINE'S DARK CHOCOLATE

AND RASPBERRY MOUSSE



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

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**WHEELS UP**

## WEEK 6

### AMUSE

CHEF'S CHOICE

---

### 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



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

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## WEEK 7

### AMUSE

CHEF'S CHOICE

---

### FIRST COURSE

TUSCAN KALE SALAD

*Roasted Butternut Squash, Pomegranate, Queso Fresco,  
Pumpkin Seeds, Ancho Vinaigrette*

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### MAIN COURSE

AGAVE-BRINED DUROC PORK CHOP

-or-

CHILI-DUSTED JUMBO SHRIMP

*All entrées served with*

*Sweet Potato Mash, Roasted Broccoli*

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### DESSERT

CARAMEL MACCHIATO TART



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

DINING EXPERIENCE

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**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



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

DINING EXPERIENCE

PRESENTED BY  
**WHEELS UP**

## WEEK 8

### 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*



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

DINING EXPERIENCE

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**WHEELS UP**

## WEEK 8

### 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*



*Vegetarian/Vegan offering available upon request*



# GRAND PRIX

DINING EXPERIENCE

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**WHEELS UP**

## 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*



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

DINING EXPERIENCE

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**WHEELS UP**

## 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*



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

DINING EXPERIENCE

PRESENTED BY  
**WHEELS UP**

## WEEK 10

### 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*

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### DESSERT

GUINNESS CHOCOLATE CAKE

*Bailey's Ganache*



*Vegetarian/Vegan offering available upon request*

# GRAND PRIX

DINING EXPERIENCE

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**WHEELS UP**

## WEEK 10

### 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*

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### DESSERT

GUINNESS CHOCOLATE CAKE

*Bailey's Ganache*



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
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**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 OZ CERTIFIED ANGUS BEEF® TENDERLOIN

-or-

PAN-ROASTED SEA BASS

*All entrées served with  
Au Gratin Potato, Broccolini*

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**DESSERT**

OPERA CAKE

*Coffee Buttercream, Dark Chocolate Ganache*



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
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 OZ CERTIFIED ANGUS BEEF® TENDERLOIN

-or-

PAN-ROASTED SEA BASS

*All entrées served with  
Au Gratin Potato, Broccolini*

---

**DESSERT**

OPERA CAKE

*Coffee Buttercream, Dark Chocolate Ganache*



*Vegetarian/Vegan offering available upon request*