

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK 4 - JANUARY 27

*Includes our homemade buttermilk biscuits & blueberry jam*

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**AMUSE**

CHEF'S CHOICE

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**FIRST COURSE**

TUSCAN KALE SALAD

*Toasted Pine Nuts, Ricotta Salata, Lemon Vinaigrette*

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**MAIN COURSE**

GRILLED 14OZ CERTIFIED ANGUS BEEF® STRIP LOIN

-or-

KING SALMON

*All entrées served with*

*Potato Scallion Cake, Asparagus*

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**DESSERT**

KEY LIME PIE



**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

**WEEK 5 - FEBRUARY 3**

*Includes our homemade buttermilk biscuits & blueberry jam*

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**AMUSE**

CHEF'S CHOICE

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**FIRST COURSE**

ICEBERG WEDGE SALAD

*Bacon, Tomato, Pickled Onion, Blue Cheese,*

*Buttermilk Garlic Dressing*

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**MAIN COURSE**

6OZ CERTIFIED ANGUS BEEF® TENDERLOIN

-or-

PAN SEARED BARRAMUNDI

*All entrées served with*

*Olive Oil Smashed Potato, Broccolini, Lemon*

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**DESSERT**

KENTUCKY WALNUT PIE



# GRAND PRIX

DINING EXPERIENCE

PRESENTED BY

## WHEELS UP

WEEK 6 - FEBRUARY 10

*Includes our homemade buttermilk biscuits & blueberry jam*

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### AMUSE

CHEF'S CHOICE

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### FIRST COURSE

BLACK EYED PEA SALAD

*Benton's Bacon, Charred Vegetables,  
Goat Cheese, Herb Dressing*

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### MAIN COURSE

TRUFFLED CHICKEN BREAST

-or-

ARCTIC CHAR

*All entrées served with  
Mashed Potato, Mushrooms, Garlic, Thyme*

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### DESSERT

CHOCOLATE & PEANUT BUTTER



**GRAND PRIX**  
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**WHEELS UP**

**WEEK 7 - FEBRUARY 17**

*Includes our homemade buttermilk biscuits & blueberry jam*

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**AMUSE**

CHEF'S CHOICE

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**FIRST COURSE**

ARTISAN GREEN SALAD

*Shaved Vegetables, Kentucky Soy Vinaigrette*

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**MAIN COURSE**

SMOKED CERTIFIED ANGUS BEEF BRISKET

-or-

PAN SEARED RED SNAPPER

*All entrées served with*

*Anson Mills Grits, Green Beans, Pickled Onions*

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**DESSERT**

BANANA PUDDING



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

WEEK 8 - FEBRUARY 24

*Includes our homemade buttermilk biscuits & blueberry jam*

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**AMUSE**

CHEF'S CHOICE

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**FIRST COURSE**

HEIRLOOM BEET SALAD

*Watercress, Pistachio Dill Dressing, Fennel,  
Florida Citrus, Feta Cheese*

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**MAIN COURSE**

22OZ BONE-IN CERTIFIED ANGUS BEEF® RIBEYE

-or-

GARLIC HERB JUMBO PRAWNS

*All entrées served with  
Garlic Marble Potato, Onion, Bacon, Mushrooms*

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**DESSERT**

NEW YORK STYLE CHEESECAKE



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

**WEEK 9 - MARCH 2**

*Includes our homemade buttermilk biscuits & blueberry jam*

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**AMUSE**

CHEF'S CHOICE

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**FIRST COURSE**

HEIRLOOM TOMATO BURRATA SALAD

*Basil, Cucumber, Olive Oil, Sea Salt*

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**MAIN COURSE**

SMOKED CERTIFIED ANGUS BEEF® SHORT RIBS

-or-

PAN SEARED KING SALMON

*All entrées served with*

*Mashed Potato, Broccolini*

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**DESSERT**

STRAWBERRY "SHORTCAKE"



**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

**WEEK 10 - MARCH 9**

*Includes our homemade buttermilk biscuits & blueberry jam*

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**AMUSE**

CHEF'S CHOICE

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**FIRST COURSE**

BOSTON BIBB LETTUCE

*Hearts of Palm, Grapefruit, Pickled Onion,  
Green Goddess Dressing*

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**MAIN COURSE**

GRILLED WAGYU BEEF BAVETTE

-or-

FLORIDA GROUPER

*All entrées served with  
Sweet Potato, Ginger, Grilled Spring Onions*

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**DESSERT**

MISSISSIPPI MUD PIE



**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

**WEEK II - MARCH 16**

*Includes our homemade buttermilk biscuits & blueberry jam*

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**AMUSE**

CHEF'S CHOICE

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**FIRST COURSE**

**BLACK EYED PEA SALAD**

*Benton's Bacon, Charred Vegetables,  
Goat Cheese, Herb Dressing*

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**MAIN COURSE**

**MAPLE BRINED PORK CHOP**

-or-

**GARLIC HERB JUMBO PRAWNS**

*All entrées served with  
Anson Mills Smoked Cheddar Grits, Brussels Sprouts*

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**DESSERT**

**APPLE PIE**

