

GRAND PRIX
DINING EXPERIENCE
PRESENTED BY
WHEELS UP

NOVEMBER 9

Includes our cranberry walnut rolls & cinnamon whipped butter

FIRST COURSE

BABY GREENS SALAD

*Apples, Gorgonzola Cheese, Cranberries,
Toasted Almonds, Balsamic Vinaigrettee*

MAIN COURSE

BOURBON BRAISED SHORT RIB

-or-

PAN-SEARED SCALLOPS

*All entrées served with
Sweet Potato Puree, Sherry Glazed Brussels Sprouts*

DESSERT

PUMPKIN CHEESECAKE

Whipped Cream



Vegetarian/Vegan offering available upon request

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NOVEMBER 16

Includes our cranberry walnut rolls & cinnamon whipped butter

FIRST COURSE

BABY KALE SALAD

*Roasted Beets, Crumbled Goat Cheese,
Candied Walnuts, Roasted Shallot Vinaigrette*

MAIN COURSE

6 OZ FILET MIGNON

-or-

ROASTED SALMON FLORENTINE

*All entrées served with
Parsnip Puree, Roasted Asparagus*

DESSERT

CHOCOLATE MOUSSE

Peppermint Ganache



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Candied Walnuts, Roasted Shallot Vinaigrette*

MAIN COURSE

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-or-

ROASTED SALMON FLORENTINE

*All entrées served with
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DESSERT

CHOCOLATE MOUSSE

Peppermint Ganache



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DECEMBER 7

Includes our cranberry walnut rolls & cinnamon whipped butter

FIRST COURSE

BUTTERNUT SQUASH SALAD

Baby Kale, Pumpkin Seeds, Pomegranate,

Feta Cheese, Champagne Vinaigrette

MAIN COURSE

BRAISED LAMB SHANK

-or-

GARLIC ROASTED PRAWNS

All entrées served with

Mascarpone Polenta, Rainbow Chard

DESSERT

GINGERBREAD ENTREMETS

Cranberry Crèmeux



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Feta Cheese, Champagne Vinaigrette

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-or-

GARLIC ROASTED PRAWNS

All entrées served with

Mascarpone Polenta, Rainbow Chard

DESSERT

GINGERBREAD ENTREMETS

Cranberry Crèmeux



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DECEMBER 14

Includes our cranberry walnut rolls & cinnamon whipped butter

FIRST COURSE

ROASTED CAULIFLOWER SALAD

*Baby Arugula, Oven-Dried Tomatoes, Chickpeas,
Mixed Herbs, Lemon Tahini Dressing*

MAIN COURSE

6 OZ FILET MIGNON

-or-

CRAB-CRUSTED PACIFIC COD

*All entrées served with
Garlic Mashed Potatoes, Roasted Broccolini*

DESSERT

CHOCOLATE & PECAN TARTLET

Whipped Cream



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MAIN COURSE

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-or-

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