

GRAND PRIX

DINING EXPERIENCE

PRESENTED BY

WHEELS UP

WEEK I
JUNE 14

FIRST COURSE

TOMATO & CUCUMBER FETA SALAD ^{V GF}

*Baby Bitter Green, Heirloom Tomato, Mini Cucumbers,
Marinated Feta, Dill, Basil, Herb Vinaigrette*

MAIN COURSE

CHILEAN SEA BASS

*Forbidden Rice, Grilled Broccolini,
Citrus Vinaigrette*

-or-

SMOTHERED SHORT RIB

*Aged Cheddar Stone Grits, Grilled Broccolini,
Cornbread Crumble*

-or-

CHILI GARLIC TOFU ^{V VEG GF DF}

Forbidden Rice, Grilled Broccolini

DESSERT

MISSISSIPPI MUD PIE ^{GF}

Milk Chocolate Mousse, Whipped Cream



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WHEELS UP

WEEK 2
JUNE 21

FIRST COURSE

STRAWBERRY & ARUGULA SALAD ^{V VEG GF}

*Strawberry, Shallots, Gorgonzola,
Mint, Pecans, Balsamic Vinaigrette*

MAIN COURSE

BLACKENED RED SNAPPER ^{GF}

*Carolina Sweet Corn Risotto, Heirloom Tomato,
Baby Kale, Crawfish Beurre Blanc*

-or-

PAN-ROASTED CHICKEN BREAST

*Truffle Mashed Potatoes, Haricot Verts,
Crushed Peanuts, Barbecue Chicken Demi*

-or-

ZUCCHINI FRITTERS ^{V VEG GF DF}

Carolina Sweet Corn Risotto

DESSERT

KEY LIME TART

Italian Meringue, Berries



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WEEK 3
JUNE 28

FIRST COURSE

CITRUS SALAD ^{V GF DF}

*Mixed Greens, Cara Cara Oranges, Grapefruit,
Avocado, Red Onions, Honey Vinaigrette*

MAIN COURSE

SCALLOPS ^{GF}

*Creamy Southern Succotash,
Sweet Potato Fondant, Green Tomato Vinaigrette*

-or-

COFFEE RUBBED BEEF TENDERLOIN

*Sweet Potato Pave, Braised Turnips,
Greens, Apples, Red Eye Demi*

-or-

KING MUSHROOM VEGAN SCALLOPS ^{V VEG GF DF}

Southern Succotash, Green Tomato Vinaigrette

DESSERT

HUMMINGBIRD CAKE

Cream Cheese Mousse, Candied Pecans



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WEEK 4
JULY 5

FIRST COURSE

BURRATA SALAD

*Marinated Tomatoes, Olive Tapenade, Pesto,
Candied Pine Nuts, White Balsamic*

MAIN COURSE

BOURBON GLAZED PRAWNS

Creamy Polenta, Rainbow Swiss Chard, Bourbon Glaze

-or-

DOUBLE BONE PORK CHOP ^{GF}

*Herbed Roasted Fingerling Potatoes,
Garlic Parmesan Carrots, Mustard Soubise*

-or-

VEGAN LASAGNA ROLLS ^{V VEG GF DF}

Zucchini Vegetable Ratatouille

DESSERT

PEACH PETIT GATEAU

Vanilla Ganache, Almond Cookie



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WEEK 5
JULY 12

FIRST COURSE

WATERMELON & CUCUMBER SALAD ^{V GF DF}

*Artisan Greens, Radicchio, Compressed Watermelon,
Cucumbers, Red Onions, Honey-Balsamic Vinaigrette*

MAIN COURSE

BROWN SUGAR- AND BOURBON-GLAZED SALMON

*Potato au Gratin, Brown Butter,
Garlic, Pan Squash, Pecan Crumble*

-or-

SOUTHERN SPICED LAMB CHOPS

*Mashed Sweet Potato, Garlic Brussels Sprout with Country Ham,
Sorghum Gastric*

-or-

GRILLED EGGPLANT ^{V VEG GF DF}

Pattypan Squash, Brussels Sprouts

DESSERT

BUTTERSCOTCH TARTLET

McCallan Caramel, Fudge



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WEEK 6
JULY 19

FIRST COURSE

SUMMER GREENS ^{V VEG GF DF}

*Power 4™ Blend Greens, Heirloom Tomato, Bermuda Onions,
Cucumber, Citrus, Shallot Sherry Vinaigrette*

MAIN COURSE

CRAB CAKES

Corn Maque Choux, Baby Arugula, Pickled Onions, Remoulade

-or-

12OZ RIBEYE CAP STEAK

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

-or-

VEGAN CRAB CAKE ^{V VEG GF DF}

Corn Maque Choux, Baby Arugula

DESSERT

CHOCOLATE & HAZELNUT ENTREMETS ^{GF}

Almond Rocher, Milk Chocolate



V - Vegetarian VEG - Vegan GF - Gluten-Friendly DF - Dairy-Free

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WHEELS UP

WEEK 7
JULY 26

FIRST COURSE

TOMATO & CUCUMBER FETA SALAD ^{V GF}

*Baby Bitter Green, Heirloom Tomato, Mini Cucumbers,
Marinated Feta, Dill, Basil, Herb Vinaigrette*

MAIN COURSE

CHILEAN SEA BASS

*Forbidden Rice, Grilled Broccolini,
Citrus Vinaigrette, Cornbread Crumble*

-or-

SMOTHERED SHORT RIB

*Aged Cheddar Stone Grits, Grilled Broccolini,
Citrus Vinaigrette, Cornbread Crumble*

-or-

CHILI GARLIC TOFU ^{V VEG GF DF}

Forbidden Rice, Grilled Broccolini

DESSERT

MISSISSIPPI MUD PIE ^{GF}

Milk Chocolate Mousse, Whipped Cream



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WHEELS UP

WEEK 8
AUGUST 2

FIRST COURSE

STRAWBERRY & ARUGULA SALAD ^{V VEG GF}

*Strawberry, Shallots, Gorgonzola,
Mint, Pecans, Balsamic Vinaigrette*

MAIN COURSE

BLACKENED RED SNAPPER ^{GF}

*Carolina Sweet Corn Risotto, Heirloom Tomato,
Baby Kale, Crawfish Beurre Blanc*

-or-

PAN-ROASTED CHICKEN BREAST

*Truffle Mashed Potatoes, Haricot Verts,
Crushed Peanuts, Barbecue Chicken Demi*

-or-

ZUCCHINI FRITTERS ^{V VEG GF DF}

Carolina Sweet Corn Risotto

DESSERT

KEY LIME TART

Italian Meringue, Berries



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WHEELS UP

WEEK 9
AUGUST 9

FIRST COURSE

CITRUS SALAD ^{V GF DF}

*Mixed Greens, Cara Cara Oranges, Grapefruit,
Avocado, Red Onions, Honey Vinaigrette*

MAIN COURSE

SCALLOPS ^{GF}

*Creamy Southern Succotash,
Sweet Potato Fondant, Green Tomato Vinaigrette*

-or-

COFFEE RUBBED BEEF TENDERLOIN

*Sweet Potato Pave, Braised Turnips,
Greens, Apples, Red Eye Demi*

-or-

KING MUSHROOM VEGAN SCALLOPS ^{V VEG GF DF}

Southern Succotash, Green Tomato Vinaigrette

DESSERT

HUMMINGBIRD CAKE

Cream Cheese Mousse, Candied Pecans

