GRAND PRIX
DINING EXPERIENCE

Week 1
January 3

FIRST COURSE

Sesame-Citrus Soba Noodles VEG

Cucumber, Carrots, Red Cabbage, Scallions,

Furikake, Edamame, Soy-Citrus Dressing

MAIN COURSE

Miso-Glazed Sea Bass GF

Ginger Sweet Potato Purée, Baby Bok Choy,

Toasted Sesame, Lotus Root

-or-

Pan-Seared Beef Tenderloin

Sticky Potatoes, Roasted Broccolini,

Shiitake Mushrooms, Demi-Yaki

DESSERT

Mud Pie GF

Whipped Cream, Chocolate Glaze

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

GRAND PRIX
DINING EXPERIENCE

Week 2
January 10

FIRST COURSE

Pear & Gorgonzola Salad VEG

Mixed Greens, Pear, Gorgonzola,

Candied Pecans, Port Wine Vinaigrette

MAIN COURSE

Roasted Arctic Char GF

Caramelized Cauliflower, Caper Brown Butter, Sunchoke Chips

-or-

Herb-Encrusted Lamb Chops GF

Butternut Squash Fondant, Brussels Sprouts,

Lamb Jus, Fig-Balsamic Reduction

DESSERT

Red Velvet Cake

Cream Cheese Mousse, Berries

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

GRAND PRIX
DINING EXPERIENCE

Week 3
January 17

FIRST COURSE

Winter Greens Salad GF

Winter Greens, Roasted Butternut Squash,

Apple, Country Ham, Buttermilk Vinaigrette

MAIN COURSE

Braised Osso Buco Milanese

Wild Mushroom Risotto, Marcona Almond Pesto

-or-

Crab-Stuffed Salmon GF

Wild Rice Pilaf, Cranberries, Haricots Verts,

Toasted Almonds, Tarragon Beurre Blanc

DESSERT

Key Lime Bar

Graham Crackers, Vanilla Cream

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

GRAND PRIX
DINING EXPERIENCE

Week 4
january 24

FIRST COURSE

Little Gems Salad [V]

Little Gems, Fresh Herbs, Ricotta Salata,

Walnuts, Champagne Vinaigrette

MAIN COURSE

Smoked Organic Half Chicken

Corn Polenta, Chicken Demi, Truffled Alabama Sauce

-or-

Pan-Seared Halibut [GF]

Beluga Lentil Risotto, Baby Squash, Charred Lemon Gremolata

DESSERT

Caramel Macchiato Petit Gâteau

Chocolate Ganache, Cookie Crumble

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

GRAND PRIX
DINING EXPERIENCE

Week 5
January 31

FIRST COURSE

Asian Pear & Watercress VEG

Asian Pear, Red Watercress, Frisée, Cashews,

Pickled Red Onion, Lotus Root, Citrus-Ponzu Vinaigrette

MAIN COURSE

Black Garlic Mojo-Glazed Short Rib

Manchego Mashed Potatoes, Charred Broccolini, Charred Lime

-or-

Pan-Seared Jumbo Prawns GF

Paella Risotto, Asparagus, Smoked Pimentón Crema, Salsa Verde

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DESSERT

Lemon Crème Brûlée GF

Whipped Cream, Berries

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

GRAND PRIX
DINING EXPERIENCE

Week 6
february 7

FIRST COURSE

Harvest Wedge Salad GF

Gem Lettuce, Frisée, Apple, Pear, Candied Pecans, Roasted Butternut Squash, Stilton, Duck Prosciutto, Maple-Dijon Vinaigrette

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MAIN COURSE

Braised Lamb Shank

Creamy Garlic-Lemon Orzo, Asparagus, Ricotta Salata

-or-

Grilled Salmon

Roasted Garlic & Fine Herb Mashed Potatoes, Asparagus, Preserved Lemon Dressing

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DESSERT

Raspberry-Pistachio Entremet GF

Flourless Cake, Candied Pistachios

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

GRAND PRIX
DINING EXPERIENCE

Week 7
february 14

AMUSE

Tray-Passed Appetizers

FIRST COURSE

Tuscan Kale Salad VEG GF

Roasted Butternut Squash, Pomegranate,

Gorgonzola, Candied Walnuts, Cider Vinaigrette

MAIN COURSE

4 oz Filet Mignon

Béarnaise Sauce

-and-

Crab Cake

Truffle Mashed Potatoes, Asparagus

DESSERT

Forever Yours GF

Chocolate Mousse, Raspberries

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

GRAND PRIX
DINING EXPERIENCE

Week 8
FEBRUARY 21

FIRST COURSE

Southern Caesar Salad

Baby Romaine, Aged Parmesan, Pork Lardons,

Creole-Spiced Cornbread Croutons, Creole Caesar Dressing

MAIN COURSE

Shrimp & Grits

Cajun-Rubbed Jumbo Shrimp, Stone-Ground White Grits,

Smoky Cheddar, Crispy Country Ham, Pearl Onions, Lime

-or-

Black Pepper–Crusted NY Strip GF

Potato Au Gratin, Roasted Baby Carrots,

Truffle Butter, Bordelaise

DESSERT

Carrot Cake

Cream Cheese Frosting, Caramelized Pecans

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

GRAND PRIX
DINING EXPERIENCE

Week 9
february 28

FIRST COURSE

Island Salad VEG GF

Baby Romaine, Endive, Frisée, Mango, Avocado,

Jicama, Radish, Citrus-Guava Vinaigrette

MAIN COURSE

Yellowtail Snapper

Dirty Rice, Andouille Sausage, Pickled Vegetables, Sweet Plantains

-or-

Ibérico Pork Chop

Achiote Marinade, Pineapple Demi-Glace, Sweet Potato Hash

DESSERT

Vanilla Charlotte GF

Salted Caramel, Chocolate Macaron

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

GRAND PRIX
DINING EXPERIENCE

Week 10
march 7

FIRST COURSE

Classic Iceberg Wedge

Baby Iceberg, Bacon, Hard-Boiled Egg,

Crispy Onions, Green Goddess Dressing

MAIN COURSE

Blackened Grouper GF

Carolina Sweet Corn Risotto, Heirloom Tomatoes,

Baby Kale, Crawfish Beurre Blanc

-or-

Pan-Roasted Chicken Breast GF

Truffle Mashed Potatoes, Haricots Verts,

Crushed Peanuts, Barbecue Chicken Demi

DESSERT

Guinness Chocolate Cake

70% Chocolate Ganache, Lucky Charm Whipped Cream

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

GRAND PRIX
DINING EXPERIENCE

Week 11
march 14

first course

Roasted Beets & Burrata

Golden and Red Beets, Raspberry, Frisée, Watercress, Apples, Candied Pecans, Balsamic Glaze, Lemon-Honey Vinaigrette

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main course

Crab Cakes

Maque Choux, Baby Arugula, Pickled Onions, Remoulade

-or-

12 oz Ribeye Cap Steak

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

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dessert

Coffee Opera Cake

Dark Chocolate Ganache, Almond Cake

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