

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

