

# GRAND PRIX

DINING EXPERIENCE

WEEK I  
JUNE 13

## FIRST COURSE

TOMATO & CUCUMBER FETA SALAD <sup>VEG GF</sup>

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

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## MAIN COURSE

MISO-GLAZED CHILEAN SEA BASS

*Forbidden Rice, Grilled Broccolini,  
Brown Butter Citrus Vinaigrette, Corn Bread Crumble*

-or-

ROASTED CHICKEN BREAST <sup>GF</sup>

*Truffle Mash, Charred Asparagus, Tarragon Vinaigrette,  
Preserved Lemon Jus, Herb Salad*

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## DESSERT

LEMON OLIVE OIL CAKE <sup>GF</sup>

*Mascarpone Cream, Berries*



# GRAND PRIX

DINING EXPERIENCE

WEEK 2  
JUNE 20

## FIRST COURSE

COBB SALAD <sup>GF</sup>

*Iceberg, Applewood Smoked Bacon, Hard-Boiled Egg, Avocado,  
Peas, Radishes, Corn, Maytag Blue Cheese, Buttermilk Ranch*

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## MAIN COURSE

EVERYTHING SALMON <sup>GF</sup>

*Sunchoke Purée, Grilled Broccolini, Lemon Dill Butter Sauce*

-or-

GRILLED BEEF TENDERLOIN <sup>GF</sup>

*Potato Gratin, Sorghum-Glazed Baby Heirloom Carrots,  
Toasted Benne Seeds, Bone Marrow Jus*

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## DESSERT

BROWN BUTTER PEACH TART

*Almond Cream, Vanilla Bean, Sesame Tuile*



# GRAND PRIX

DINING EXPERIENCE

WEEK 3  
JUNE 27

## FIRST COURSE

SUMMER GREENS <sup>VEG GF</sup>

*Power 4™ Blend Greens, Heirloom Tomato, Bermuda Onions,  
Cucumber, Citrus, Red Wine Vinaigrette*

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## MAIN COURSE

CRAB CAKE

*Corn Maque Choux, Baby Arugula,  
Pickled Onions, Herb Rémoulade*

- or -

12OZ RIBEYE CAP STEAK <sup>GF</sup>

*Twice-Baked Sweet Potato, Green Beans with Bacon and Onions,  
Bourbon Peppercorn Gravy*

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## DESSERT

SWEET CORN PANNA COTTA <sup>GF</sup>

*Blueberry, Cornmeal Sablé Crumble*



# GRAND PRIX

DINING EXPERIENCE

WEEK 4  
JULY 4

## FIRST COURSE

SUMMER PEACH & PROSCIUTTO <sup>GF</sup>

*Mixed Greens, Peach, Goat Cheese, Champagne Vinaigrette*

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## MAIN COURSE

BOURBON-GLAZED PRAWNS <sup>GF</sup>

*Creamy Polenta, Rainbow Swiss Chard, Bourbon Glaze*

-or-

DOUBLE BONE PORK CHOP <sup>GF</sup>

*Herb-Roasted Fingerling Potatoes,*

*Garlic Parmesan Carrots, Mustard Soubise*

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## DESSERT

CHOCOLATE LAYER CAKE

*Valrhona Chocolate Ganache, Baileys Whipped Cream*



# GRAND PRIX

DINING EXPERIENCE

WEEK 5  
JULY II

## FIRST COURSE

SPINACH & BERRIES <sup>VEG GF</sup>

*Strawberry, Blueberry, Spinach, Baby Gem, Pecans,  
Red Onion, Strawberry White Balsamic Vinaigrette*

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## MAIN COURSE

BLACKENED RED SNAPPER <sup>GF</sup>

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

-or-

PAN-ROASTED CHICKEN BREAST <sup>GF</sup>

*Thyme-Sea Salt Roasted Marble Potato, Haricot Verts,  
Crushed Peanuts, Barbecue Chicken Demi*

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## DESSERT

KEY LIME TART

*Torched Italian Merengue, Berries*



# GRAND PRIX

DINING EXPERIENCE

WEEK 6  
JULY 18

## FIRST COURSE

COUNTRY HAM <sup>GF</sup>

*Summer Greens, Cantaloupe, Country Ham, Buttermilk Dressing*

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## MAIN COURSE

BRAISED OSSO BUCCO <sup>GF</sup>

*Wild Mushroom Risotto, Marcona Almond Pesto*

-or-

CRAB-STUFFED SALMON

*Wild Rice Pilaf, Cranberries, Haricots Verts,*

*Almond, Tarragon Beurre Blanc*

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## DESSERT

VANILLA PETIT GÂTEAU <sup>GF</sup>

*Toasted Almond Sponge, Apricot*



# GRAND PRIX

DINING EXPERIENCE

WEEK 7  
JULY 25

## FIRST COURSE

LITTLE GEMS <sup>VEG GF</sup>

*Little Gems, Fresh Herbs, Ricotta Salata,  
Walnuts, Champagne Vinaigrette*

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## MAIN COURSE

ORGANIC SMOKED HALF CHICKEN <sup>GF</sup>

*Parsnip-Celery Root Purée, Baby Squash,  
Chicken Demi, Green Onion Truffle Vinaigrette*

-or-

PAN-SEARED HALIBUT <sup>GF</sup>

*Roasted Mushrooms, Pea Risotto*

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## DESSERT

CHERRY BLOSSOM MOUSSE CAKE <sup>GF</sup>

*Chocolate Mousse, Vanilla Crèmeux*



# GRAND PRIX

DINING EXPERIENCE

WEEK 8  
AUGUST I

## FIRST COURSE

### SOUTHERN CAESAR SALAD

*Romaine, Aged Parmesan, Pork Belly,  
Creole Spiced Cornbread Croutons, Creamy Caesar Dressing*

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## MAIN COURSE

### SHRIMP & GRITS <sup>GF</sup>

*Cajun-Rubbed Jumbo Shrimp, Stone Ground White Grits,  
Smoky Cheddar, Crispy Country Ham, Sauce Piquant*

-or-

### NEW YORK STRIP <sup>GF</sup>

*Duck Fat-Roasted Fingerling Potatoes, Roasted Baby Carrots,  
Truffle Butter, Bordelaise*

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## DESSERT

### COCONUT MOUSSE

*Mango Passion Fruit Gel, Toasted Coconut Crumble*



# GRAND PRIX

DINING EXPERIENCE

WEEK 9  
AUGUST 8

## FIRST COURSE

STRAWBERRY ARUGULA SALAD <sup>VEG GF</sup>

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

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## MAIN COURSE

BRAISED SHORT RIB RAGÙ <sup>GF</sup>

*Stout-Braised Short Rib, Wild Mushrooms, Truffle Polenta*

-or-

CHICKEN CHASSEUR <sup>GF</sup>

*Airline Chicken Breast, Tomato, Mushrooms,  
White Wine Risotto Milanese*

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## DESSERT

CHOCOLATE MUD PIE <sup>GF</sup>

*Chocolate Micro Cake, Caramelized Pecans*

