

GRAND PRIX

DINING EXPERIENCE

WEEK I
JANUARY 9

FIRST COURSE

WINTER WEDGE SALAD

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

MAIN COURSE

PORT-BRAISED OSSO BUCO

*Creamy Garlic Lemon Orzo, Pistachio Gremolata,
Asparagus, Ricotta Salata*

-or-

GRILLED SALMON ^{GF}

*Roasted Garlic and Rosemary Mash, Asparagus,
Preserved Lemon Dressing, Micro Salad*

DESSERT

MANDARIN PETIT GÂTEAU ^{GF}

*Ginger Ganache, Citrus Gel,
Sesame Tuile*



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DINING EXPERIENCE

WEEK 2
JANUARY 16

FIRST COURSE

BRUSSELS SPROUTS AND PANCETTA ^{GF}

*Shaved Brussels Sprouts, Crispy Pancetta, Parmesan,
Toasted Pine Nuts, Truffle Vinaigrette*

MAIN COURSE

PAN-ROASTED CHICKEN BREAST

*Apple Parsnip Purée, Charred Broccolini,
Green Garlic, Chicken Jus*

-or-

HERB-CRUSTED BEEF TENDERLOIN

*Duck Fat-Roasted Potato, Shallot Demi-Glace
Sorghum-Glazed Carrots*

DESSERT

BROWN BUTTER AND TOFFEE TART

*Vanilla Sablé, Caramelized Pecans,
Vanilla Cream*



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DINING EXPERIENCE

WEEK 3
JANUARY 23

FIRST COURSE

PEAS AND QUINOA ^{VEG, GF}

*Snow Peas, Dill, Mint, Labneh,
Smoked Almonds, Puffed Quinoa*

MAIN COURSE

HERB-CRUSTED LAMB CHOPS ^{GF}

*Parsnip Purée, Wild Mushroom Ragout,
Tuscan Kale, Pomegranate Reduction*

-or-

CHERMOULA-ROASTED HALIBUT

Saffron Couscous, Preserved Lemon

DESSERT

ORANGE BLOSSOM

Apricot Gel, Vanilla Sablé Cookie



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DINING EXPERIENCE

WEEK 4
JANUARY 30

FIRST COURSE

CHARRED AVOCADO AND CRAB ^{GF}

*Peekytoe Crab, Caviar, Citrus,
Crème Fraîche*

MAIN COURSE

GUAVA-GLAZED BERKSHIRE PORK CHOP

Black Bean Risotto, Sweet Plantain Croutons

-or-

SEARED GROUPER
WITH GARLIC LIME BUTTER ^{GF}

Pineapple Salsa, Coconut Rice

DESSERT

KEY LIME PIE

*Brown Butter Graham Cracker,
Key Lime Cream, Raspberry and
Vanilla Marshmallow*



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DINING EXPERIENCE

WEEK 5
FEBRUARY 6

FIRST COURSE

BURRATA ^{VEG, GF}

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

MAIN COURSE

CERTIFIED ANGUS BEEF® RIB-EYE

*Café de Paris Butter, Creamed Spinach,
Brandy Peppercorn Sauce*

-or-

CRAB-STUFFED SALMON ^{GF}

*Wild Rice Pilaf, Cranberries, Haricots Verts,
Almond, Tarragon Butter*

DESSERT

STRAWBERRY RING

Angel Food Cake, Vanilla Anglaise



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WEEK 6
FEBRUARY 13

FIRST COURSE

COBB SALAD ^{GF}

*Iceberg Lettuce, Applewood-Smoked Bacon,
Egg, Avocado, Peas, Radish, Corn, Chives,
Maytag Blue Cheese, Buttermilk Ranch*

MAIN COURSE

EVERYTHING SALMON ^{GF}

*Sunchoke Purée, Grilled Broccolini,
Lemon Dill Butter*

-or-

NEW YORK STRIP LOIN

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

DESSERT

ORANGE CREAMSICLE

Vanilla Mousse, Vanilla Sponge



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WEEK 7
FEBRUARY 20

FIRST COURSE

BABY KALE AND ROASTED SQUASH ^{VEG, GF}

*Butternut Squash, Apple, Bitter Greens,
Bay Blue, Maple Walnuts*

MAIN COURSE

COFFEE-RUBBED TENDERLOIN

*Sweet Potato, Bourbon-Glazed Carrot,
Brussels Sprouts, Red-Eye Demi-Glace*

-or-

PAN-ROASTED TRIPLETAIL ^{GF}

Hoppin' John, Lump Crab, Lemon Beurre Blanc

DESSERT

BLACK FOREST

*Chocolate Sablé, Amarena Cherry,
Dark Chocolate*



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WEEK 8
FEBRUARY 27

FIRST COURSE

SPINACH AND BERRIES ^{VEG, GF}

*Fresh Berries, Spinach, Baby Gem Lettuce,
Pecans, Red Onion, Stilton, Strawberry
White Balsamic Vinaigrette*

MAIN COURSE

BLACKENED RED SNAPPER ^{GF}

*Smoked Cheddar Grits, Heirloom Tomato,
Petite Greens, Crawfish Chupe*

-or-

PAN-ROASTED CHICKEN BREAST

*Thyme and Sea Salt-Roasted
Fingerling Potato, Haricots Verts, Peanuts,
Barbecue Chicken Demi-Glace*

DESSERT

HOT CHOCOLATE

Toasted Marshmallow, Chocolate Gelato



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DINING EXPERIENCE

WEEK 9
MARCH 6

FIRST COURSE

ARTISAN GREENS ^{V, GF}

*Artisan Greens, Heirloom Tomato, Pickled Onion,
Cucumber, Citrus, Red Wine Vinaigrette*

MAIN COURSE

CRAB CAKES

*Andouille Maque Choux,
Petite Arugula, Rémoulade*

-or-

12 OZ. RIB-EYE CAP STEAK

*Buttermilk Pommes Purée, Haricots Verts,
Bourbon Peppercorn Gravy*

DESSERT

BANANA CARAMEL MOUSSE

*Vanilla Chantilly, Pecan Crunch,
Brown Butter Cake*



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DINING EXPERIENCE

WEEK 10
MARCH 13

FIRST COURSE

ROASTED BEET AND CITRUS SALAD ^{VEG, GF}

*Whipped Goat Cheese, Mâche, Radicchio, Pistachios,
Pomegranate, Citrus and Champagne Vinaigrette*

MAIN COURSE

RED WINE-BRAISED SHORT RIB

*Truffle Pommes Purée, Glazed Heirloom Carrots,
Cipollini Onion, Rosemary Demi-Glace*

-or-

PAN-SEARED CHILEAN SEA BASS ^{GF}

*Sweet Corn and Leek Risotto, Broccolini,
Roasted Heirloom Tomato, Lemon Beurre Blanc*

DESSERT

BLUEBERRY CHEESECAKE

Honey Sablé, Blueberry Port Compote



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DINING EXPERIENCE

WEEK 11
MARCH 18

FIRST COURSE

CHARRED BROCCOLINI CAESAR

*Parmesan, Breadcrumbs,
Lemon Anchovy Dressing*

MAIN COURSE

SEARED SCALLOPS AND
BERGAMOT BEURRE BLANC ^{GF}

*Cauliflower Purée, Fennel Confit,
Pistachio Gremolata*

-or-

SMOKED JOYCE FARMS HALF CHICKEN

*Chicken Demi-Glace, Marble Potato,
Baby Squash, Green Onion Truffle Vinaigrette*

DESSERT

CHOCOLATE AND
PEANUT BUTTER ENTREMET

*Salted Caramel, Peanut Praline,
Vanilla Cream*



GRAND PRIX

DINING EXPERIENCE

WEEK 12
MARCH 27

FIRST COURSE

CANTALOUPE AND SPECK ^{GF}

*Petite Greens, Lemon Chèvre,
Champagne Vinaigrette*

MAIN COURSE

CERTIFIED ANGUS BEEF®
TENDERLOIN DUO ^{GF}

*Bone Marrow Brown Butter,
Madeira, Peppercorn, Crab Hollandaise,
Truffle Pommes Purée, Glazed Carrot*

DESSERT

COOKIES AND CREAM PETIT GÂTEAU

*Dark Chocolate Ganache, Vanilla Cream,
Chocolate Sauce*



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DINING EXPERIENCE

WEEK 13
APRIL 3

FIRST COURSE

BABY GEM WEDGE ^{GF}

*Blue Cheese, Heirloom Tomatoes, Smoked Bacon,
Crispy Onion, Buttermilk Dressing*

MAIN COURSE

CERTIFIED ANGUS BEEF® NEW YORK STRIP ^{GF}

*Roasted Garlic Pommes Purée, Baby Vegetables,
Cognac Cream*

-or-

HERBED-CRUSTED ORA KING SALMON

*Celery Root Purée, Baby Vegetables,
Champagne Beurre Blanc*

DESSERT

MANDARIN PETIT GÂTEAU ^{GF}

Ginger Ganache, Citrus Gel, Sesame Tuile

