LIVE RACING ONLY

A Feast of Inspirations
Chef's Table for 8

Your First Course
"Shrimp Trio"
Polynesian * Cajun * Tuscan
Large Jumbo Shrimp set on Micro Greens placed in a Sea Shell

Your Second Course
"Soup"
Perfectly Simmered Lobster Bisque with 3 Milks
Served with a Country Cheese Biscuit

Your Third Course
"Crispy Citrus Duck Salad"
Set on Summer Greens and Watercress

Your Forth Course
"Pasta"
Handmade Pork and Goat Cheese Ravioli
With a Butter & Sage Sauce
Topped with Romano Cheese

Your Fifth Course
Pan Fried Crusted Sea Bass, with Lemon Vinaigrette
Grilled Asparagus and Seasonal Roasted Peppers

Your Sixth Course
Rolled and Stuffed Tenderloin of Beef
Tenderloin Stuffed with Fresh Herbs and Bleu Cheese, Topped with a Peppercorn Sauce
Your Starch: Boiled Yukon Potatoes with Parsley
Your Vegetable; Soufflé

Your Seventh Course
Dessert
A cold Brandy Alexander Soufflé and Confections and Fresh Coffee

$120.00 per person
Package includes: General Parking, Admission, and Racing Programs
Your Wonderful Dinner
And all Taxes and Service Charges