



LONGINES

KENTUCKY  OAKS

## LUNCH

SERVED 12P-3P

### focaccia

FRESH BAKED PINSA FOCACCIA

mountain mushroom, mascarpone, truffle arugula

burrata cream &  
mortadella minted pistachio

fresh mozzarella & pesto

gorgonzola, rosemary oil, green grapes,  
prosciutto de parma

artichoke, eggplant, roast chicken,  
sea salted olive oil

wild endive, red wine vinaigrette

baby romaine hearts,  
peppercorn Parmigiano Reggiano

### zuppa

CLASSIC ITALIAN WEDDING BELL SOUP

CANNELLINI BEAN & ESCAROLE SOUP

### desserts

INDIVIDUAL PIES

limoncello custard & torched meringue,  
poached pear & dark chocolate ganache,  
berry cheesecake & fresh cream

GELATERIA

melon sorbet, pistachio, chocolate, vanilla gelato,  
sugared brioche, fresh whipped cream

Sports Illustrated  
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## DINNER

SERVED 5P-8P

### steakhouse favorites

BEEF CARPACCIO AND FRIES  
lemon sabayon & fried potato sticks

CARVED BISTECCA FIORENTINA  
rosemary, horseradish cream, herbed oil

CHARCUTERIE PLATES

prosciutto, mortadella, salumi, cheese &  
pickled vegetables

CAPRESE SALAD & CROSTINI

FRESH BREADS, FOCACCIAS  
OLIVE OIL

### seafood bar

SEAFOOD PLANCHA

salmon, mahi, swordfish, ahi tuna  
pineapple-jalapeño salsa, chimichurri  
Thai orange & ginger relish, lemon sriracha aioli

FRESH MUSSEL BAR

meuniere, curry cream, vodka style, garlic bread

GREEN BEAN & POTATO SALAD

BABY KALE SALAD

shaved brussels, lemon dressing

### desserts

TORTA DI NONNA

grandmother's almond & lemon tart

RICOTTA CHEESECAKE

WILD BERRY TORTE

THREE CHOCOLATE MOUSSE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE  
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*ALL ITEMS SUBJECT TO CHANGE

 CHURCHILL DOWNS

OAKS DAY