



ES
TD

SPIRES

20
23

T E R R A C E & S U I T E S

for the table

CHARCUTERIE & CHEESE

dry-cured country ham, coppa, soppressata, Kentucky blue, smoked gouda, beer cheese, castelvetrano olives, Marcona almonds, jams, honey, grilled hearth bread & flatbread

JUMBO KING CRAB LEGS

crab shack mustard sauce, lemon aioli

CAVIAR & CHICKEN

buttermilk fried chicken, crème fraîche, chives, champagne

mains

BLACK ANGUS BEEF TENDERLOIN

espresso rubbed, coffee butter, red wine sauce, chimichurri, grilled broccolini, garlic Parmesan roasted potatoes

JUMBO LUMP CRAB CAKES MARYLAND STYLE

bacon lardons, sour cream, cheddar cheese, chives

OLD SCHOOL CRUNCHY FRIED CHICKEN



LONGINES

KENTUCKY  OAKS

fresh salads

BABY WEDGE SALAD

tomatoes, smoked applewood bacon, blue cheese, red onions, white balsamic vinaigrette & buttermilk ranch dressings

STONE FRUIT PANZANELLA

tomatoes, peaches, burrata, basil, aged sherry reduction, garlic citrus toasted bread

fresh bread

PARKER HOUSE ROLLS

CHEDDAR BISCUITS

FLAT BREADS

desserts

WARM BOURBON PEACH CRISP

vanilla ice cream, salted caramel, bourbon whipped cream

STRAWBERRY MASCARPONE SHORTCAKE PARFAIT

angel food cake, strawberry compote, mascarpone, whipped cream & sprinkles

CHOCOLATE PARFAIT

chocolate mousse, chocolate paradise cake, strawberries, Madagascar vanilla whipped cream