

garden harvest —

SUMMER SALAD

tomatoes, watermelon, strawberry, queso fresco, cotton candy grapes, honey vinaigrette,

PESTO PASTA SALAD

pine nuts, asparagus, yellow squash, cherry tomatoes, parsley, lemon zest

KALE CAESAR SALAD

piquillo peppers, cucumbers, queso blanco croutons, anchovy dressings

TAPAS & MEZZE

black olive tapenade, pimento cheese, smoked salmon dill spread, giant pretzels

WAHOO CRUDO

kimchi compressed watermelon, purple shiso, candied jalapeño, sea salt

board —

BLUEGRASS

CHICHARRON BITES

spring onion dip, calabrian pepper, garlic flowers, pan de leche

carvery —

RODIZIO STYLE

WAGYU PICANHA

olive salsa, fermented chili pepper purple basil chimichurri

all day desserts —

ASSORTED DESSERTS

*ALL ITEMS SUBJECT TO CHANGE

*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.

*PLEASE BE ADVISED THAT COMMON ALLERGENS, INCLUDING EGG, MILK, WHEAT, SOY, SESAME, PEANUTS, TREE NUTS, FISH, AND SHELLFISH ARE PRESENT IN OUR FACILITY. THE POTENTIAL FOR CROSS-CONTACT IS HIGHER AT SELF-SERVE, FRYER, AND MADE TO ORDER STATIONS. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEED, PLEASE SPEAK WITH A MANAGER BEFORE MAKING YOUR SELECTION



KENTUCKY DERBY

PRESENTED BY
WOODFORD RESERVE

SERVED 12PM-5PM

turf tables —

SOUTHERN FRIED CHICKEN

buttermilk brined, barbecue peach glaze

BRAISED SHORT RIBS

aji amarillo farro risotto, queso blanco croutons

SEARED WILD MUSHROOMS

shallots, pomegranate glaze

LOBSTER & BASIL

RAVIOLI

ginger oil, fennel & chive cream

ROLLS & BUTTER

for the table —

COCONUT MILK POACHED SCALLOPS

lemongrass, roasted fennel, cauliflower

CHURRASCO STYLE STRIPLOIN

purple potato mash, Tajin, caviar lime preserved lemon chimichurri

HERB CRUSTED LAMB CHOPS

shiso pesto, red pear & jicama slaw, mint & dijon crust

PICKLED VEGGIE PLATTER

yellow beets, gournay cheese mousse, pickled grapes, spicy cherry tomatoes, bourbon walnuts, fried bread