

# TRACKSIDE GALLERY CLUB

PRESENTED BY



MoëtHennessy



## MENU





Hospitality

# MID CENTURY CHOP HOUSE

## PRACTICE NIGHT

Thursday, Nov. 16

### HEURE DE L'APÉRITIF

Kaviari Kristal Caviar Bites on Pomme Souffle  
Lobster Roll with Coconut Lemongrass Dressing on a Coriander Bun  
Lime Salt Smoked Salmon Croque Madame with Smoked Gouda, Quail Egg and Caviar  
Hoisin Glazed Duck Breast on a Crispy Wonton Cone with Japanese Mayo and Scallion  
Maine Jumbo Lump Crab with Avocado, Saffron Polenta Garlic Crisp with Smoked Paprika

### EPICUREAN ESCAPE

Circle Farm Chicken, Truffle Fondant Potato, Black Truffle Bordelaise  
Rib Rib Eye Heart, Creamed Swiss Chard, Bone Marrow  
Colorado Lamb Rack Champvallon, Potato Leek Galette  
Whole Duck, Riz Rouge Boudin, Pomegranate Epices  
Lobster Tail Medallion in the Shell, Petite Tomato Farce, Choron

### CULINARY JOURNEY

Scallop Shell Ice Carving  
Mignonettes: Pink Peppercorn, Calamansi, Verjus, Hendricks Spike Horseradish Cocktail  
Colossal Shrimp  
Carabineros  
Spot Pawns  
West Coast Oyster: Kushi, Kumamoto, Virginica  
Ceviche Bowls: Flash Marinated Ceviche Mixto, Shima Aji, Alfonsino, Kumquat, Mandarin Agua Chile

### DECADENT DELIGHTS

Croquembouche  
Dark Chocolate Sabayon Tartlets  
Pear & Almond Financiers  
Raspberry Mille-Feuilles  
Lemon Posset with Huckleberry  
Blackberry Pavlova

**RUINART CHAMPAGNE  
RECEPTION**  
*WITH CASAMIGOS*



MENUS SUBJECT TO CHANGE

# QUALIFYING NIGHT

Friday, Nov. 17

## HEURE DE L'APÉRITIF

Eggplant "Caviar", Chickpea Carta Musica, Baby herbs & Lettuces  
Crispy Baby Artichokes, Preserved Lemon Basil, Castelvetro Olive  
Avocado & Hamachi Tartlet, Crispy Ginger, Kaviari Baeri Caviar  
Truffle Brie Baguette, Fermier Brie, Truffle Honey, Shaved Black Winter Truffle  
Truffle Carne Crudo Crostini, Shaved Foie Torchon Truffle Aioli

## EPICUREAN ESCAPE

Ricotta Tortellini, Brown Butter Roasted Chestnuts, Wildflower Honey, Shaved White Truffle  
Veal Agnolotti, Sage Burro Bianco, 50yr Balsamic, Shaved Black Winter Truffle  
Risotto and Shaved White Truffle  
Truffle Chicken, Stuffed Torpedo Onion, Albufera Sauce  
Roasted Sea Bass, Hollander Mussels, Langoustine, Sauce Bouillabaisse, Rouille  
Colorado Lamb Loin, Eggplant & Squash Tian, Scallion, Basil Jus  
Root Vegetable Torte, Black Trumpet and Mushroom Ragu  
Truffle Caesar Salad

## CULINARY JOURNEY

Prosciutto di Parma & San Danielle  
Italian Imported Cheeses: Robiola, Moliterno Truffle Pecorino, Castellos, Fontina Val D'Aosta,  
Sottocenere  
Burrata & Mozzarella  
Italian Salami & Charcuterie: Wagyu Bresaola, Tartuffe Salami, Coppa, Biellese Salami, Etna Salame  
Peasant Bread, Focaccia & Crackers

## DECADENT DELIGHTS

Matcha, White Chocolate, Blueberry  
Cassis Timbal, Bittersweet Chocolate  
Hi Tea Cake Polenta, Orange, Earl Grey Essence  
Mocha Pot de Crème  
Strawberry Vacherin

**VEUVE CLICQUOT LA GRANDE DAME  
CHAMPAGNE RECEPTION**

WITH CASAMIGOS



# RACE NIGHT

*Saturday, Nov. 18*

## HEURE DE L'APÉRITIF

Kaviari Oscietra Imperial Gold Pomme Souffle  
Kaviari Oscietra Prestige Caviar Blini  
Kaviari Kristal Caviar Gougere  
Black Truffle "Pillow", Aerated Parmesan Emulsion, Shaved Black Truffle  
Roasted Winter Squash Tartlet, Persimmon Gelee, Shaved White Truffle

## EPICUREAN ESCAPE

Whole Crabs & Crab Legs  
Whole Lobster, Tails and Claws  
Oysters on the Half Shell  
Bay Scallops on the Half Shell  
Cold Poached Prawns  
Lemon, Mignonette, French & American Cocktail Sauces, Old Bay Aioli, Hot Sauce  
Bluefin Tuna  
Mixed Sushi and Sashimi Boards  
Handroll Cone Holders, Sushi Role Platters  
Fresh Wasabi, Aged Soy

## CULINARY JOURNEY

Wagu Beef Skewers: Rosewood American Wagyu New York Strip, Tenderloin, Rib Eye Heart, Yamazaki  
Whiskey BBQ Sauce  
Kobe Beef Skewers: Japanese Miyazaki Kobe New York Strip, Coulotte, Tenderloin  
Farmers Market Vegetable Skewers: Chanterelle Mushroom, Parsley Root, Honeynut Squash, Glazed  
Sunchoke, Nantes Carrot  
Marinated Chicken Tare Skewers (Green Circle Farm Poulet), Red Wine Teriyaki  
Grilled Prawns, Sudachi & Cara Cara Orange Kosho

## DECADENT DELIGHTS

Matcha and Yuzu Macaroons  
Lychee Raspberry and Rose Choux a la crème  
Mandarin and Sudachi Meringue Tartlets  
Bitter Chocolate and Roasted Peanut Praline Roulade with a Sour Cherry Jam.  
Mango Lime and Vanilla Eclair  
Tropical Delice  
Toasted Sesame Madeleines with Caramelized White Chocolate and Passion Jam

**DOM PERIGNON**  
**CHAMPAGNE RECEPTION**  
**WITH CASAMIGOS**



Hospitality

# FEATURED BEVERAGES

## PRACTICE NIGHT

Ruinart Blanc des Blancs Champagne  
Cloudy Bay "Te Koko" Sauvignon Blanc  
Newton "Unfiltered" Chardonnay  
Cloudy Bay Pinot Noir  
Cheval des Andes

## QUALIFYING NIGHT

Veuve Clicquot La Grande Dame Champagne  
Cloudy Bay "Te Koko" Sauvignon Blanc  
Newton "Unfiltered" Chardonnay  
Cloudy Bay Pinot Noir  
Newton "Yountville" Cabernet Sauvignon

## RACE NIGHT

Dom Perignon Champagne  
Cloudy Bay "Te Koko" Sauvignon Blanc  
Newton "Unfiltered" Chardonnay  
Cloudy Bay Pinot Noir  
Joseph Phelps "Insignia"

## FEATURED SPIRITS – ALL NIGHTS

Belvedere Vodka  
Hennessy XO Cognac  
Woodinville Whiskey  
Glenmorangie 10yr  
Ardbeg 10yr  
Glenmorangie 18yr  
Casamigos Tequila

GLASSWARE  
PROVIDED BY

**RIEDEL**

THE WINE GLASS COMPANY

GRAPE  VARIETAL SPECIFIC®



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