

Stakes Room Sample Menu

Chef's Tables

Cold Preparations

Baby Spinach and Smoked Salmon- Bagel croutons and pickled red onion vinaigrette

Classic Caesar Salad- Garlic croutons, shaved parmesan cheese, Caesar dressing

Melon and Country Ham- Field greens, red onion and white balsamic

Cous Cous- Roasted vegetables and smoked cumin vinaigrette

Pickled Shrimp and Charred Corn- Heirloom tomatoes, herbs and avocado

Tomato and Watermelon- Cucumber and red onion

Hot Preparations

Airline Chicken Breast – Sherry mustard pan sauce

Roasted Fennel- Baby carrots and Cipollini

Orecchiette- Shrimp, broccoli, basil and Meyer lemon cream sauce

Tricolor Baby Potatoes- Aromatics and herb oil

Roasted Cauliflower Gratin pecorino cheese

Swiss Chard- Currants and pine nuts

Carvery

Herb Crusted Sirloin of Beef

Sweet Tea Brined Pork loin

Small plate

Seared halibut with sweet potato, fig and country ham

Dessert Table Chef's Dessert Table

Assortment of southern pies, layered cakes, dessert shooters and pick up sweets