



CLUB HOSPITALITY

CATERED BY CUT & TASTE

THURSDAY, NOVEMBER 21, 2024

PASSED APPS

Black Truffle Tomato Soup Shooter

Reggiano Cheese Puff, Basil Oil

V, GF (w/o Puff)

Crispy Pork Belly Sourdough Focaccia

Agrodolce Relish, Parsley-Caper Aioli

SMALL PLATE STARTERS

Kampachi Crudo

White Balsamic, Macadamia Nut-Orange Zest
Crumble, Roasted Garlic Puree

GF, N

Porcini Mushroom Arancini

Black Garlic, Calabrian Tomato Sauce, Grated Romano
Cheese, Chive

V

Beef Shoulder Loin Medallion

Only Available in **Turn 3 Club**

Sweet Potato Puree, Brown Butter-Sage Demi-Glace

GF

SMALL PLATE ENTREES

Fried Gnocchi

Pistachio Lamb Pesto, Lemon-Romano Crumble,
Chili Flake

N

Wagyu Short Rib

Whole Grain Potato Puree, Calvados Brandy
Reduction, Roasted Heirloom Carrots

GF

Garlic Prawns

Sofrito Fregola, Yellow Tomato Puttanesca,
Paprika Oil

V (w/o Prawns)

Saffron Scented Farro

Sumac Broth, Burst Tomato, Caramelized Fennel

VG

SMALL PLATE SWEET

Chef Selected Artisan Pastry

GF Gluten Free **V** Vegetarian **N** Contains Nuts **VG** Vegan

Enjoy in **Turn 3 Club, Club Overtake**

**Menus subject to change without notice.*



CLUB HOSPITALITY

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FRIDAY, NOVEMBER 22, 2024

PASSED APPS

Mirin Glazed Langoustine

Scallion-Sesame Oil, Wonton Crisp, Nori Crumble

Watermelon Nigiri

Crispy Sushi Rice, Tamari Soy Reduction, Ginger Scallion Salsa

GF, VG

SMALL PLATE STARTERS

Ginger Poached Prawn

Wasabi Cocktail Sauce, Pickled Jicama Salsa

GF

Thai Beef Salad

Cucumber Sunomono, Cilantro Peanut Relish

GF, N

Ahi Tuna Tataki

Only Available in **Turn 3 Club**

Vanilla Ponzu, Szechuan Compressed Chayote, Fermented Garlic Aioli

GF

SMALL PLATE ENTREES

Stuffed Tortellini

Edamame, Sunflower Seeds, Ginger Corn Puree

V

Sous Vide Beef Tenderloin

Tart Cherry Reduction, Miso Potato Puree, Lotus Chips, Roasted Heirloom Carrots

GF, V (Grilled Mushroom Substitute on Request)

Pan Seared Chicken Breast

Dill Potato Puree, Green Olive Beurre Blanc, Thyme Orange Gremolata

GF, N

Ube Latka

Piquillo-Almond Puree, Maple Infused Pickled Fennel

VG, GF, N

SMALL PLATE SWEET

Chef Selected Artisan Pastry

GF Gluten Free **V** Vegetarian **N** Contains Nuts **VG** Vegan

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CLUB HOSPITALITY

CATERED BY CUT & TASTE

SATURDAY, NOVEMBER 23, 2024

PASSED APPS

Black Garlic Steak Tartare

Fried Caper, Beet, Lemon Mascarpone, Toasted Brioche

N, V (King Oyster Mushroom Substitute on Request)

Ahi Tuna Slider

Spicy Tuna, Cucumber Salad, Crispy Onion, Sweet Soy

GF

SMALL PLATE STARTERS

Brown Butter Kingfish

Sesame Crackers, Scallion Salad

GF, N

Zatar Lamb Mini Gyro

Yuzu Tzatziki, Roma-Romaine Slaw, Sheep's Feta

V (Keftedes Substitute on Request)

Kobe Meatballs

Only Available in **Turn 3 Club**

Lobster Nage, Tomato Caviar, Grated Parmesan

SMALL PLATE ENTREES

Maine Lobster Ravioli

Spicy Sherry-Tomato Sauce, Basil Oil

Wagyu Short Rib Wellington

Apple Demi-Glace, Heirloom Carrot

Roasted Salmon

Forbidden Rice, Carrot-Piquillo Pepper Relish, Ginger Chimichurri

GF, VG (Grilled Mushroom Substitute on Request)

Roasted Cauliflower

Pine Nut Gremolata, Sweet Potato Coconut Cream

VG, GF, N

SMALL PLATE SWEET

Chef Selected Artisan Pastry

GF Gluten Free **V** Vegetarian **N** Contains Nuts **VG** Vegan

Enjoy in **Turn 3 Club, Club Overtake**

**Menus subject to change without notice.*



CLUB HOSPITALITY

BEVERAGES BY EVENTS WITH A TWIST

ALL DAYS

SPECIALTY COCKTAILS

Belvedere Spiced Pear

Belvedere Vodka, Pear Puree, Fresh Lemon,
Vanilla Bean Simple Syrup, Spiced Bitters

Volcan Blanco Pomegranate Margarita

Volcan Blanco, Pomegranate, Coconut,
Fresh Lime, Black Salt

Hennessy Tart Cherry Side Car

Hennessy VS, Dry Curaçao, Fresh Lemon, Tart Cherry,
Cinnamon Infused Simple, Orange Bitters

**Full bar, including beer and wine will be available.*

Enjoy in **Turn 3 Club, Club Overtake**

**Menus subject to change without notice.*