

PREAKNESS PREVIEW DAY AT LAUREL PARK

SATURDAY • APRIL 18

PREVIEW DAY MENU – \$58 ALL-INCLUSIVE

WELCOME DRINK

BLACK-EYED SUSAN

APPETIZER

SPINACH & ARTICHOKE DIP

Pumpnickel Bread | Crostini | Crackers

STARTERS

MD ANTIPASTO BAR

Selection of dried, cured and smoked meats. Local, domestic and imported cheese.

Smoked Trout Dip | Pickled Early Spring Vegetables | Mixed Olives | Pepperoncini | Oil-Cured Tomatoes | Old Bay Spiced Marcona Almonds | Grissini | Baguettes | Crostini | Artisan Crackers

BABY ICEBERG SALAD

Oven Roasted Cherry Tomatoes | Assorted Spring Radish | Sugar Snap Peas | Shaved Croutons | Spring Onions | Thyme-roasted Blueberry Vinaigrette (V)

HOT SELECTIONS

STUFFED FLANK STEAK

Spinach | Roasted Red Peppers | Manchego & Chorizo Stuffed Flank Steak | Chimichurri | House Steak Sauce | Brioche Rolls | Whipped Butter

CREAMY STONE GROUND GRITS

Anson Mill's Grits | Buttermilk | Vermont Cheddar (V/GF)

SPRING VEGETABLES

Jumbo Asparagus | Grilled Artichokes | Petit Carrots | Banyuls Vinaigrette (V/GF)

PAN SEARED SEMI-BONELESS BREAST OF CHICKEN

Black Garlic | Lemon Thyme Jus

DESSERTS

STRAWBERRY SHORTCAKE IN A JAR

Sponge Cake | Rhubarb Compote | Macerated Strawberries | Whipped Cream (V)

FUDGE BROWNIE BITES

Chocolate Ganache

ASSORTED MACRONS

Coffee | Lemon | Raspberry | Chocolate | Pistachio (V)

SNACKS

NACHOS

Queso | Tomatoes | Black Beans | Jalapenos | Cilantro Crema (V)

BEVERAGES

Coffee | Tea | Assorted Soft Drinks | Bottled Water

CASH BAR

Selection of Beer, Wine & Seasonal Drinks