



## **CHAMPAGNE ROOM**

**FRIDAY, JUNE 10, 2022**

*Today's included beverages will be water,  
assorted soda, coffee & tea.*

**Main Course • 12:30 PM - 5:00 PM**

**Roasted Cauliflower Crunch Salad (VEG)**

Carrots, Cranberries, Sesame Sticks, and Poppy Seed Dressing

**Traditional Levy Caesar Salad (VEG)**

Topped with Caesar Dressing and Levy Signature Parmesan Croutons

**Garlic Red Skin Mashed Potatoes (VEG)**

**Roasted Patty Pan Squash, Marinated Tomatoes, Za'atar (VEG)**

**Maui Wowie Airline Chicken**

Caramelized Pineapple Pico Basmati Rice

**Bourbon Prime Brisket Dip (GF)**

Bourbon Brined Roasted Brisket, Horseradish Cream, Bourbon Jus, French Roll

**Local Bakery Bread & Rolls with Cultured Butter**

**Seasonal Fresh Fruit (VEG, GF)**

**Saratoga Chips & Dip**

House Fried Fresh Chips with French Onion Dip

**Peanut Butter Chocolate Trail Mix Bar (VEG, GF)**

**Freshly Baked Warm Cookies**

**Fabulous Brownie & Blondies Board**

**Smores Whoopies Pies (VEG,GF)**

**VEG=Vegetarian  
GF=Gluten Friendly**



## **CHAMPAGNE ROOM**

**SATURDAY, JUNE 11, 2022**

*Open Premium Bar • 12PM-7PM*

### **Starters • 11:00 AM - 1:30 PM**

#### **N.Y. Antipasto Platter (GF)**

Assorted Meats & Artisan Cheeses, Fresh & Pickled Vegetables, Saratoga Chips

#### **New York Bagel Sandwich Bar (VEG, GF)**

Cured Local Salmon, Assorted Cream Cheeses, and Soft Butter

#### **Seasonal Fresh Fruit & Local Breakfast Pastries (VEG, GF)**

### **Main Course • 1:30 PM - 6:00 PM**

#### **The Belmont Stakes Greens (VEG, GF)**

Mixed Kale, Norwich Meadows Grated Carrots, Golden Raisins, Bazzini Sunflower Seeds, Apple Cider Vinaigrette

#### **Haricots Verts Salad with Strawberries (VEG, GF)**

Orange Honey Vinaigrette and French Feta

#### **Chopped Italian Salad**

Romaine, Ditalini Pasta, Prosciutto, Tomatoes, Red Onion, Olives, Ricotta Salata with Balsamic Vinaigrette

#### **N.Y. State Fair Salt Potatoes (VEG, GF)**

#### **Roasted Carrots with Grilled Asparagus & Honey Butter (VEG, GF)**

#### **Lobster Mac & Cheese**

Chopped Cold Water Lobster Tail, Three Cheese Lobster Sauce, Cavatappi Pasta

#### **Coney Island Hard Root Beer Braised Short Rib (GF)**

Creamy Polenta with Micro Amaranth Cress

#### **Slow Roasted Tomato & Goat Cheese Tarts (VEG)**

Petit Lettuces, Sweet Saba

**Heritage Pig Porchetta (GF)**

Roasted Pork Stuffed With Fennel, Garlic, & Herbs, Red Chimichurri

**Rosemary Garlic Rubbed Turkey Breast with Herb Aioli, Fig Spread**

**Local Bakery Bread & Rolls with Cultured Butter**

**2022 Belmont Stakes Cupcakes**

**Assorted Italian Cookies**

**Seasonal Fresh Fruit (VEG, GF)**

**Smores Whoopie Pies (Pre-Packaged) (VEG, GF)**

**Final Furlong • 5:30PM - 7:00PM**

**Carnegie Deli Hot Dogs**

**Saratoga Chips & Dip**

House Fried Saratoga Chips with French Onion Dip

**Peanut Butter Chocolate Trail Mix Bar (VEG, GF)**

**Freshly Baked Warm Cookies**

**Fabulous Brownie & Blondies Board**

**Assorted Mini Summer Tarts (GF)**

**VEG=Vegetarian**

**GF=Gluten Friendly**

**\*Final Menus may be subject to change**