



GOLDEN GATE FIELDS



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Director's Room Served Entrée

Your Day at the Races begins with a welcome glass of champagne, served with an individual *amuse bouche* prepared by our Executive Chef to introduce your palette to a day of fine dining.

Pair one salad, entrée and dessert

Salad Selections

Classic Iceberg Wedge with Maytag Blue Cheese
House Green Salad with House Dressing

Director's Selection of Hot Entrees

Char Grilled Filet Mignon

Presented with Yukon Gold Mashed Potatoes, Fall Vegetables, Roasted Roma Tomatoes, and finished with a Truffle Sauce.

Oven Roasted Chicken Breast

Presented with Mascarpone Polenta, Fall Vegetables, and finished with Chicken au jus Reduction.

Pan Seared Salmon Filet

Presented with Three Lemon Mashed Potato, Fall Vegetables, and finished with an Herb Blanc Reduction.

Porcini Ravioli

Served with a light Herb au jus and Wild Mushrooms.

Director's Selection of Desserts

Midnight Layer Cake

Strawberry Shortcake

Peanut Butter Blast

Served with iced tea, coffee, decaf or hot tea.



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