

PRACTICE NIGHT

Thursday, November 21st

NIGEL MANSELL STATION

- Miso-yaki marinated black cod, fresh wasabi
- Sweet soy glazed spareribs, purple shiso Furikake
- Salt Baked King Prawns, mandarin kosho
- Crispy Brussels Sprouts, Honey Sesame Togarashi
- Hibachi Winter Vegetables, Crispy Parsnip Chips

NELSON PIQUET STATION

- Grilled Wagyu New York Skewer, Hibiki Whiskey Ponzu
- Grilled & Glazed Wagyu Filet Cubes, Japanese bbq Sauce
- Split Langoustine Tails, Sweet Chili XO
- Charred Brassicas, Japanese Curry Broth
- Wild Mushroom Skewers, Sake Miso

MIKA HAKKINEN SUSHI BAR

- Chef's Selection Sushi Rolls featuring soft-shell crab, toro, king salmon
- Chef's Selection Hand Rolls featuring uni, Dungeness crab, spicy bluefin tuna, sweet shrimp
- Blue Fin Tuna & King Hamachi Sashimi, 24k ponzu
- Vegetable Maki Rolls, Barrel aged Soy Sauce

GRAHAM HILL TRAY PASSED ITEMS

- Crispy Duck Wontons, Orange Blossom Honey
- Stuffed Chicken Wing, Double Ginger Soy
- Kurobuta Pork Dumpling, Black Truffle sesame sauce
- Truffle Vegetable Spring Rolls, Preserved Persimmon
- Avocado Crispy Rice, Blistered Shishito peppers, Jalapeño

JACK BRABHAM TRAY PASSED DESSERTS

- Petite Fraises de Bois Vanilla Cream Cake, Matcha & White Chocolate Mille Feuille



Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

QUALIFYING NIGHT

Friday, November 22nd

AYRTON SENNA STATION

- Oscietre Caviar & Creme Fraiche Pizzeta
- Cacio Pepe Flatbread, Tellichery Pepper, Red Wine aged Pecorino
- Squash Blossom & Lobster al Taglio Pizza, Crushed Heirloom Cherry tomato
- White Truffle Flatbread di Recco, Truffle Robiola
- Garden al Taglio Pizza, Farmer's Market Vegetables

SEBASTIAN VETTEL STATION

- Sweet Corn Agnolotti, Shaved Black Winter Truffle
- Veal Tortellini, Crispy Spinach, Shaved White Truffle
- Mediterranean Sea Bass, Caper Salmoriglio
- Winter Squash Risotto, Shaved White & Black Truffle
- Eggplant Involtini, Heirloom Tomato Confit

JUAN MANUEL FANGIO STATION

- Shaved Prosciutto Di Parma, San Danielle and Iberico
- Wagyu Bresaola, Wild Arugula, Red Cow Aged Parmesan, 50yr Balsamic
- Shaved Comte, Black Truffle Honey, Shaved Black Truffle
- Imported Burrata, Preserved Figs, Roasted Grape Mostarda

NIGEL MANSELL TRAY PASSED ITEMS

- Lemon Sole Fritti, Pistachio Pesto
- Insalata Di MARE, Ceci & Romano Beans
- Guinea Hen al Diavolo, Cipollini Agrodolce
- Mozzarella Arancini, Smoked Tomato Sauce
- Polenta Croccante, Artichoke Conserva

EMERSON FITTIPALDI TRAY PASSED DESSERTS

- Coffee & Rum Panna Cotta, Hazelnut Biscotti, Citrus Ricotta Cheesecake



RACE NIGHT

Saturday, November 23rd

NIKI LAUDA STATION

- Salt Baked Oysters & Clams Casino
- Mini Foie Gras "Club", Duck Prosciutto, Cognac Aioli
- Roasted Bone Marrow Toast, Burgundy Red Onion Jam
- Aged Gruyere & Black Winter Truffle Gougeres
- Provencal Petits Farcis, Baby Market Vegetables

SIR JACKIE STEWART STATION

- Dry Aged Prime Tomahawk Ribeyes & Double Cut Porterhouses
- Black Truffle Chicken in Demi Deuil, Black Truffle Jus
- Lobster Tail Brochettes, Citrus Caviar Butter
- Crispy Gnocchi Parisienne, Wild Mushroom Confit
- Truffle Lyonnaise Potatoes, Shaved White Truffle

NIGEL MANSELL SUSHI BAR

- Uni Shell "Cocktail" Lime Marinated Avocado
- Jumbo Prawn Cocktail, Fresh Wasabi Cocktail
- Blue Fin Tuna & Juliene Vegetable Rolls, Shiro Dashi
- Heart of Palm Ceviche, Arturo Mango Salsa

MICHAEL SCHUMACHER TRAY PASSED ITEMS

- Oscietre Imperial Caviar Pomme Maxime
- Dry Aged Filet Steak Tartare, Black Truffle Aioli
- King Crab Merus, Aged Gouda & Truffle Mac n Cheese
- Roasted Baby Beet "Wedge" Salad, Buffalo Milk Blue Cheese
- Tempura Vegetable Tower, Tofu Tzatziki

STIRLING MOSS TRAY PASSED DESSERTS

- Salted Caramel & Dark Chocolate Eclairs, French Macarons Display



OVG
OAK VIEW GROUP

navarro's

FEATURE BEVERAGES



FONDÉ  EN 1743
MOËT & CHANDON
CHAMPAGNE
★




Maison Fondée en 1765
Hennessy
X.O
EXTRA OLD COGNAC



Ruinart
LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

JOSEPH PHELPS
V I N E Y A R D S

MoëtHennessy