



Auto Club Speedway executive chef Leilani Contemprato shows off new dishes Chilled Sesame Spaghetti Squash and Beef Tenderloin.

Dining in the Fast Lane

Auto Club Speedway's executive chef sets the culinary pace with exciting fare for race fans.

WRITTEN BY JEANNE BOYER
PHOTOGRAPHY BY JIM DORSEY

Sprint into the fast lane for culinary indulgence at Fontana's Auto Club Speedway. During the NASCAR Auto Club 400, March 18 to 20, you'll be able to enjoy fine cuisine while watching the races from an exclusive new lounge, Richter's, named after the late Speedway executive Les Richter, a football star and auto racing notable.

Executive Chef Leilani Contemprato enjoys the fast-paced rhythm of race weekend. "I like that volume, that excitement."

Food offerings include suite menu entrees like Beef Tenderloin with Artichoke Tomato Caper Relish, accompanied by asparagus and Parmesan potatoes. If you'd like something vegan and gluten free, try the Chilled Sesame Spaghetti

Squash with carrots, celery, green onion, cilantro, sesame seeds and sesame vinaigrette.

At the various Speedway restaurants, you can choose a burger or a salad—try Danica's Shrimp Salad, inspired by driver Danica Patrick and featuring chipotle pesto shrimp on a bed of chopped iceberg lettuce, tomatoes and onions.

Driver Kevin Harvick inspired the "Harv-a-que" Sandwich with smoked pulled pork, sweet hickory barbecue sauce, coleslaw and crispy fried onions on a Kaiser roll. Jimmie Johnson's "Guacamole Chicken Breast" includes grilled chicken breast, applewood-smoked bacon, lettuce, tomato and guacamole on a Kaiser roll.

For more info, see autoclubspeedway.com. ■



Blood Orange Sangria



Citrus Adobo Margarita

PHOTOS COURTESY OF CALIFORNIA PIZZA KITCHEN

PUNCHED UP CITRUS COCKTAILS

While most people tend to think of citrus during the summertime, it is actually in peak season during the cold weather months. These citrus-focused seasonal cocktails at California Pizza Kitchen are sure to brighten up the shorter days of winter: Blood Orange Sangria (Bacardi Limón, Kendall-Jackson Chardonnay, St. Germain Elderflower, blood orange purée and fresh agave nectar); California Crush (Absolut Mandrin, Absolut Citron, muddled mint, fresh orange and lemon); and Citrus Adobo Margarita (Casamigos Tequila Blanco, Fresh Agave Cointreau, Chipotle Adobo, fresh orange and lime). The cocktails are a part of the new Next Chapter menu and dining experience rolling out to CPK locations across the country, including CPK Temecula, Palm Desert, Rancho Cucamonga, Riverside and Chino Hills.