

# London Club Summer Nights

*June*

\$65 PER PERSON

*Choice of one from each course*

## Chef-Selected Amuse Bouche

---

### First Course

---

#### Savoy Salad

*butter lettuce, grilled corn, avocado, heirloom tomato, pickled red onion, feta, poblano ranch, fresh herbs, cornbread crouton*

#### Immokalee Watermelon Salad

*feta, mint, shaved onion, pistachios, champagne vinaigrette*

#### Baked Oysters Alciatore

*cream, spinach, bacon, pernod, citrus beurre blanc*

#### Short Rib Dumplings

*sweet soy, queso fresco, yuzu aioli*

#### Hamachi Sashimi

*thinly-sliced hamachi, jalapeño, red onion, key lime ponzu, tobiko*

## Second Course

---

#### Grilled Petit Filet

*roasted garlic potato purée, roasted asparagus, truffle demi glace*

#### Local Tripletail

*crab-crusted, smashed fingerling potatoes, grilled broccolini, creole mustard butter*

#### Shrimp and Grits

*grilled gulf shrimp, hot capocollo, farmhouse cheddar grits, roasted poblano crema*

#### Campanelle Pasta

*braised white bean, lemon, burrata, arugula pesto*

#### Grilled Swordfish

*thai curry-spiced sweet potato, charred broccolini, mango-chili glaze*

#### Charleston Chicken

*sweet potato spaetzle, shaved brussels sprouts, pickles, buttered hot sauce*

## Third Course

---

#### Summer Berries Cake

*organic mixed berries, angel food cake, vanilla chantilly cream*

#### Dark Chocolate Pudding

*salted caramel, candied peanut, vanilla chantilly*

#### Blood Orange Sorbet

*refreshing, tangy, and naturally vibrant citrus sorbet*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.