



London Club Summer Nights

July

\$65 PER PERSON

Choice of one from each course

Chef-Selected Amuse Bouche

First Course

Street Corn Caesar

spiced pepitas, romaine, cilantro, blistered corn, cotija cheese, chipotle-caesar dressing

Tomato Carpaccio

heirloom tomatoes, micro basil, shaved red onion, burrata, balsamic glaze

Baked Oysters

creamed spinach, chorizo, parmesan cheese

Lobster Rangoon

ginger-spiked cream cheese, green onion, spicy mayo

Hamachi Crudo

thinly-sliced hamachi, jalapeño, red onion, blood orange, sea salt

Second Course

Seared Black Grouper

saffron risotto, english peas, roasted tomato butter

Crispy Soft Shell Crab

garlic-chive potatoes, roasted cauliflower, creole tartar sauce

Mushroom Ravioli

truffle cream, sautéed mushrooms, pecorino romano

Grilled Swordfish

sweet & sour udon noodles, shiitake mushrooms, bok choy, snow crab

Roasted Half Chicken

duck fat potatoes, cauliflower, creole mustard jus

Braised Short Rib

red wine braised, creamy polenta, glazed baby carrots, pearl onion jus

Third Course

Strawberry Shortcake

summer strawberries, vanilla pound cake, whipped cream

Banana Foster Cheesecake Crumble Bar

creamy cheesecake, graham cracker crumble, toasted pecans, vanilla ice cream

Seasonal Sorbet