



London Club Summer Nights

September

\$65 PER PERSON

Choice of one from each course

Chef-Selected Amuse Bouche

First Course

Artisan Mixed Greens

gorgonzola, candied pecans, pickled red onions, raspberry vinaigrette

Couscous Salad

baby tomatoes, cucumber, marcona almonds, arugula, feta cheese, white balsamic vinaigrette

Baked Oysters Toscano

spicy salami, truffle pecorino, basil cream, garlic streusel

Hot Lobster Dip

roasted poblanos, cream cheese, old bay spiked potato chips

Hamachi Sashimi

thinly-sliced hamachi, yuzu soy, green onion, cucumber, red onion, smoked trout roe

Second Course

Blackened Grouper

green papaya slaw, purple sweet potatoes, toasted peanut vinaigrette

Calabrian Cioppino

fennel-tomato broth, calamari, clams, shrimp, scallops, fish tips, calabrian chili aioli, grilled sourdough

Butternut Ravioli

roasted squash, toasted walnuts, brown butter, sage, parmesan

Roasted Butterfish

green pea risotto, baby carrots, preserved lemon butter sauce

Roasted Half Chicken

duck fat potatoes, cauliflower, creole mustard jus

Braised Lamb Shank

pimento cheese polenta, sautéed mustard greens, harissa demi glace

Third Course

“Key Lime Pie”

key lime mousse, graham cracker butter cake, whipped cream

Fireman Derek’s Oreo Cheesecake

chocolate sauce, toasted marshmallows, oreo crumble

Seasonal Sorbet