

# THE CLAW BAR

## Summer Nights

JUNE

\$49 PER PERSON

*Choice of one from each course.*

### First Course

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#### Immokalee Watermelon Salad

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

#### Savoy Salad

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

#### Baked Oysters Alciatore

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

#### Chef Roy's Famous Empanadas

*tandoori chicken, queso oaxaca, yuzu kosho aioli*

### Second Course

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#### 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

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#### 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*