



# THE CLAW BAR

## Summer Nights

JULY

\$49 PER PERSON

*Choice of one from each course.*

### First Course

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#### Tomato Carpaccio

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

#### Street Corn Caesar

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

#### Baked Oysters

*creamed spinach, chorizo, parmesan cheese*

#### Crab Empanadas

*ginger spiked cream cheese, green onion, spicy mayo*

### Second Course

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#### 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*

### Third Course

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#### 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