

# THE CLAM

## *Seafood Specialties*

### FIRST COURSE

**SELECTION OF EAST & WEST COAST OYSTERS**  
*champagne mignonette, american caviar,  
crudité, green goddess*

**HAND-CUT PRIME BEEF TARTAR**  
*harissa, fried capers, cornichons,  
toasted baguette*

**YUZU MARINATED HAMACHI**  
*pickled hakurei turnips, asian pears,  
micro wasabi, crispy shallots*

**MAINE LOBSTER SALAD**  
*watermelon radish, shaved fennel,  
blood orange vinaigrette*

### HOLIDAY LIBATIONS

**the resolution**  
*vodka, cocchi, maraschino, champagne - 18*

**champagne extra quality brut**  
*ployez-jacquemart, nv, france - 25*

**grenache ~ rasteau**  
*escaravailles 'heritage 1924', 2014, rhone - 25*

### NEW YEAR'S EVE OF 2017 DECEMBER 31, 2016

### SECOND COURSE

**GRILLED DAY BOAT SEA SCALLOP**  
*meyer lemon, pomegranate,  
hen of the woods mushroom*

**TRUFFLED HOUSE-CUT SPAGHETTI BIANCO**  
*parmesan, acqua di pasta*

**SNOW CRAB & MELTED LEEK RAVIOLO**  
*carrot-ginger butter, green apple, chives*

**SAUTÉED HUDSON VALLEY FOIE GRAS**  
*sour cherry & black pepper biscuit,  
port wine, mâche*

*we would like to offer a white truffle supplement on any  
dish at our cost, \$40*

**MIKE PRICE**  
*chef / partner*

### THIRD COURSE

**CREEKSTONE FARMS BLACK ANGUS STRIP LOIN**  
*crispy fontina gratin, wilted spinach,  
shallot confit, black truffle jus*

**STUFFED HALF MAINE LOBSTER**  
*cognac, spicy escarole,  
mushroom & peekytoe crab stuffing*

**ROASTED RED SNAPPER**  
*la ratte fingerlings, bacon, green leek purée,  
clam chowder sauce*

**GRILLED KING SALMON**  
*romanesco, cauliflower soubise, balsamic,  
crispy onions*

**BLACK-EYED PEAS & RICE**  
*served complimentary with third course*

### DESSERTS

**HAZELNUT CHEESECAKE**  
*oreo crust, bailey's gelato*

**CRÈME FRAÎCHE PANNA COTTA**  
*winter citrus, candied fennel, crushed biscotti*

**CINNAMON BUN & PECAN SUNDAE**  
*brown butter caramel, bourbon pecan gelato*

**86 PROOF CHOCOLATE ICEBOX CAKE**  
*bourbon, chocolate wafers, espresso chantilly*