

THE CLAM

Seafood Specialties

FIRST COURSE

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

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

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

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

SECOND COURSE

TRUFFLED HOUSE-CUT SPAGHETTI BIANCO
parmesan, acqua di pasta

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

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

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

NEW YEAR'S EVE OF 2018 DECEMBER 31, 2017

THIRD COURSE

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

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

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

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

BLACK-EYED PEAS & RICE
served complimentary with third course

MIKE PRICE
chef / partner

DESSERTS

HAZELNUT CHEESECAKE
oreo crust, bailey's gelato

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

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

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

HOLIDAY LIBATIONS



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