

THE CLAM

Seafood Specialties

HOLIDAY LIBATIONS

THE RESOLUTION

vodka, cocchi, maraschino, champagne - 18

BRUT BLANC DE BLANCS

p. moncuit 'hugues de coulmet', nv, champagne - 25

BOURGOGNE BLANC

château latour-giraud, 2014, burgundy - 22



FIRST COURSE

HAND-CUT PRIME BEEF TARTAR

*harissa, fried capers, cornichons,
toasted baguette*

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*

MAINE LOBSTER SALAD

*watermelon radish, shaved fennel,
blood orange vinaigrette*

NEW YEAR'S EVE OF 2018

DECEMBER 31, 2017

SECOND COURSE

TRUFFLED HOUSE-CUT SPAGHETTI BIANCO

parmesan, acqua di pasta

SAUTÉED HUDSON VALLEY FOIE GRAS

*sour cherry & black pepper biscuit,
port wine, mâche*

SNOW CRAB & MELTED LEEK RAVIOLO

carrot-ginger butter, green apple, chives

GRILLED DAY BOAT SEA SCALLOP

*meyer lemon, pomegranate,
hen of the woods mushroom*

*we would like to offer a
WHITE TRUFFLE SUPPLEMENT
on any dish at our cost - 50*

MIKE PRICE
chef / partner

THIRD COURSE

STUFFED HALF MAINE LOBSTER

*cognac, spicy escarole,
mushroom & peekytoe crab stuffing*

CREEKSTONE FARMS BLACK ANGUS STRIP LOIN

*crispy fontina gratin, wilted spinach,
shallot confit, black truffle jus*

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

CRÈME FRAÎCHE PANNA COTTA

winter citrus, candied fennel, crushed biscotti

86 PROOF CHOCOLATE ICEBOX CAKE

bourbon, chocolate wafers, espresso chantilly

CINNAMON BUN & PECAN SUNDAE

brown butter caramel, bourbon pecan gelato

HAZELNUT CHEESECAKE

oreo crust, bailey's gelato