

THE CLAM

Seafood Specialties

New Year's Eve of 2019

DECEMBER 31, 2018

FIRST COURSE

choice of

SLICED BIG EYE TUNA

burgundy truffles, green onions, soy vinaigrette, crispy leeks

HUDSON VALLEY FOIE GRAS TERRINE

kumquat-ginger chutney, toasted brioche, port wine gastrique

SHUCKED GLIDDEN POINT OYSTERS

caviar, champagne granita, seasonal crudités, green goddess

SECOND COURSE

choice of

RISOTTO BIANCO

burgundy truffles, cured egg yolk, parmesan

MAINE LOBSTER FRA DIAVOLO

house cut spaghetti, whipped ricotta, oregano

CRISPY POTATO WRAPPED TURBOT

mache, caper remoulade

THIRD COURSE

choice of

GRILLED KING SALMON

black trumpets, parsnip mousse, bok choy, pomegranate

CRAB IMPERIAL STUFFED WINTER FLOUNDER

wilted spinach, pickled fennel, meyer lemon

HORSERADISH CRUSTED PRIME FILET MIGNON

braised short rib raviolo, charred broccolini, barolo

FOURTH COURSE

choice of

NEW YEAR'S TRIFLE

vanilla custard, blood orange, campari soaked sponge, almond crumble

FLOURLESS CHOCOLATE CAKE

espresso gelato, dark chocolate ganache, raspberry coulis

\$130pp.

MIKE PRICE

chef / partner