

THE CLAM

Seafood Specialties

VALENTINE'S DAY 2018

AMUSE

LA RATTE FINGERLING
smoked trout, caviar, chives, horseradish crema

FIRST COURSE

choice of

FRESHLY SHUCKED WELFLEET OYSTERS
champagne mignonette, crudités, green goddess

YELLOWFIN TUNA SASHIMI
avocado, ginger, radish, crunchy onions, yuzu vinaigrette

GRILLED DAY BOAT SCALLOPS
meyer lemon aioli, hen of the woods, pomegranate

PEEKYTOE CRAB CAKE
carrot-ginger broth, green apple, chervil

BRAISED SHORT RIB & FOIE GRAS RAVIOLO
spinach, red blush pear, port wine

SECOND COURSE

choice of

SAUTÉED NOVA SCOTIA HALIBUT
shrimp & leek homefries, herb salad, citrus emulsion

SPICED LONG ISLAND DUCK BREAST
parsnip-apple purée, baby bok choy, red wine gastrique

GRILLED KING SALMON
braised napa cabbage, chardonnay-mustard sauce, horseradish rösti

SURF & TURF for two

CREEKSTONE FARM BLACK ANGUS STRIP LOIN
fontina fondue, black truffle jus

SPLIT & ROASTED WHOLE MAINE LOBSTER
mushroom & crab stuffing, escarole, cognac

DESSERT

choice of

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

CRÈME FRAÎCHE PANNA COTTA
blood orange, candied fennel, pistachio biscotti

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

POLKA DOT CHEESECAKE
graham cracker crust, dark chocolate sorbet

MIKE PRICE
chef / partner