

New Year's Eve

PRIX-FIXE
115 pp.

THURSDAY, DECEMBER 31 | 6PM - LATE

FIRST COURSE

choice of

ICED BEAU SOLEIL OYSTERS*

caviar, champagne mignonette, seasonal crudités,
green goddess

GRILLED DAY BOAT SCALLOP

celery root purée, persimmon, red ribbon sorrel,
macadamia brown butter

SECOND COURSE

choice of

UNI SPAGHETTI

crème fraîche, toasted garlic, togarashi gremolata,
meyer lemon bread crumbs

PAN ROASTED NOVA SCOTIA HALIBUT

shaved brussels, crispy pancetta, apple cider gastrique

THIRD COURSE

choice of

GRILLED FAROE ISLAND SALMON

hen of the woods mushrooms, creamed fennel,
crispy parsnips, beurre rouge

BLACK ANGUS FILET MIGNON &

BUTTER POACHED MAINE LOBSTER

la ratte fingerlings, sautéed spinach, lobster sabayon

DESSERT

choice of

NEW YEAR'S EVE TRIFLE

chocolate bread pudding, kahlúa, espresso chantilly,
hazelnut crunch

CRÈME FRAÎCHE PANNA COTTA

blood orange, campari, basil, crushed biscotti

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

dustin gonsalves

CHEF DE CUISINE

THE
CLAM
Seafood Specialties