

new year's eve

PRIX-FIXE*
130 PP.

*10:30PM SEATING
175 PP.

TUESDAY, DECEMBER 31

6PM - 11PM | 6PM, 8:15PM & 10:30PM* SEATINGS

AMUSE BOUCHE**

TRUFFLED EGG

king crab, golden osetra caviar, red ribbon sorrel

FIRST COURSE *choice of*

YUZU MARINATED HAMACHI
SASHIMI*

purple shiso, pickled tokyo turnip,
toasted hazelnuts

HUDSON VALLEY FOIE GRAS
TORCHON

kumquat-ginger chutney, toasted brioche,
port wine-pomegranate gastrique

ICED WILEY POINT OYSTERS*

caviar, champagne granita, green
goddess, seasonal crudités

SECOND COURSE *choice of*

CRISPY POTATO-WRAPPED
NOVA SCOTIA HALIBUT

aleppo pepper-caper remoulade,
mustard frills

RISOTTO BIANCO*

shaved white truffle, cured organic egg
yolk, grana padano

UNI SPAGHETTI

crème fraîche, toasted garlic, chili flakes,
togarashi gremolata, bread crumbs

THIRD COURSE *choice of*

SURF & TURF

GRILLED PRIME ANGUS FILET
MIGNON, BUTTER POACHED
MAINE LOBSTER TAIL

wilted spinach, parsnip-potato cake,
lobster sabayon

CRAB IMPERIAL STUFFED
WINTER FLUKE

haricot verts, marcona almonds, meyer
lemon emulsion

GRILLED KING SALMON

roasted hen of the woods mushrooms,
fennel cream, crispy sunchoke,
beurre rouge

DESSERT *choice of*

NEW YEAR'S EVE
CHOCOLATE TRIFLE

flourless chocolate fudge cake, kahlúa,
espresso chantilly, hazelnut crunch

CRÈME FRAÎCHE
PANNA COTTA

blood orange, campari, basil,
crushed biscotti

BAKED ALASKA**

vanilla chocolate chip gelato, raspberry
studded cake cookie crumbs
(served flambéed)

THE
CLAM
Seafood Specialties

** 10:30PM SEATING ONLY
*INCLUDES COMPLIMENTARY CHAMPAGNE TOAST

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

nife price
CHEF/OWNER