

Valentine's Day

SUNDAY, FEBRUARY 14
4PM - 9PM

PRIX-FIXE
95 pp.

FIRST COURSE

choice of

ICED BEAU SOLEIL OYSTERS*

champagne-cucumber mignonette, crudités, green goddess

GRILLED DAY BOAT SCALLOPS

meyer lemon aioli, broccolini, red ribbon sorrel

HOUSE-CUT SPAGHETTI

truffled mushrooms, grana padano, herbed garlic bread crumbs

TOGARASHI SPICED BIGEYE TUNA TARTARE*

yuzu ponzu, shaved radish, crispy forbidden rice, wontons

SECOND COURSE

choice of

BAKED NOVA SCOTIA HALIBUT

crab imperial, green beans, toasted almond, lemon butter

GRILLED FAROE ISLAND SALMON*

creamed leeks, shiitake, balsamic, crispy onions

PAN ROASTED SEAFOOD ZARZUELA

caramelized fennel, zesty tomato broth, charred juicy bread

CREEKSTONE FARMS BLACK ANGUS STRIP STEAK* +10

grilled half Maine lobster tail, wilted spinach, la ratte fingerlings, red wine jus

DESSERT

choice of

CRÈME FRAÎCHE PANNA COTTA

candied kumquats, crushed almond biscotti

MEYER LEMON CURD TART

raspberries, passionfruit, toasted meringue

SPICED HONEY COOKIE & BOURBON GELATO ICE CREAM SANDWICH

brown butter caramel

CHOCOLATE BREAD PUDDING

toasted hazelnuts, anglaise, chocolate-chocolate chip gelato

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

dustin gonzalves

CHEF DE CUISINE

THE
CLAM
Seafood Specialties