RESTAURANT WEEK 2020

FIRST COURSE

Choice of:

Heirloom Brassicas
black and white sesame, pickled romanesco, pinenuts

Butternut Squash Soup
roasted mushrooms, pumpkin seeds

Hudson Valley Foie Gras
chicken liver parfait, green apple, rye

MAIN COURSE

Choice of:

Potato and Sunchoke Terrine
candied walnuts, artichoke velouté

Roasted Duck Breast
red cabbage, game chips
+10 supplement

“Cod and Parsley Sauce”
caramelized celery root, shellfish broth

DESSERT

Sticky Toffee Pudding
crème fraîche, brandy caramel
+8 supplement

Chocolate Custard
hazelnut wafer, meyer lemon white chocolate ice cream
+8 supplement

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