

THE CLOCK TOWER

NEW YEAR'S EVE TASTING MENU

COLD AMUSE

Oyster

creme fraiche, caviar

Scallop

citrus, trout roe

Shrimp

apple, celery, radish

HOT AMUSE

Roasted Oyster

creamed spinach, breadcrumb

Broiled Scallop

truffle cream, white truffle

Tempura Shrimp

spicy aioli, coriander

1ST COURSE

Foie Gras Torchon

black truffle brioche

2ND COURSE

Agnolotti

white truffle, solo di bruna

3RD COURSE

Halibut

lobster, chanterelle, sunchoke, caviar

4TH COURSE

Wagyu Short Rib

pomme puree, wild mushroom, sauce perigueux

PRE-DESSERT

Tropical Fruit Salad

Rum Gelee, Passion Mango Sorbet

DESSERT

Salted Caramel Custard Bar

Chocolate Sorbet

\$290 per person

* Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness. 123124