

THE CLOCK TOWER

VALENTINE'S DAY

RAW BAR

East Coast Oysters*
passion fruit mignonette

1/2 dozen 24
1 dozen 48

Tuna Tartare*
*gooseberries, nasturtium,
smoked paprika 24*

Shellfish Platter*

*1/2 chilled maine lobster,
oysters, shrimp, tuna*

89

1/2 Chilled Maine Lobster
lemon aioli 28

Shrimp Cocktail
marie rose sauce 23

PRIX FIXE

STARTERS

choice of

Celeriac "Velouté"
celery, leeks, truffles

Seared Scallops
grape, aji dulce, caulilini

Steak Tartare*
*egg yolk jam, melba toast,
horseradish*

Foie Gras Torchon
apple, pecan, brioche

MAINS

choice of

Halibut
nebrodini, sunchokes, caviar

Veal Chop
*spigarello, broccoli di ciccio,
zante currant*

Agnolotti
*honeynut squash, chestnut,
black truffle*

Lamb Wellington
*pomme puree, baby carrots,
sauce bordelaise*

DESSERTS

choice of

**Raspberry Lychee
Mousse Tart**
coconut-lime sorbet

**Warm Sticky
Toffee Pudding**
*crystallized pecans,
toffee sauce, bird's custard
ice cream*

Warm Chocolate Cake
*espresso ganache,
vanilla ice cream*

\$150 per person

beverages, tax and gratuity additional