

THE CLOCK TOWER

VALENTINE'S DAY

RAW BAR

East Coast Oysters*
passion fruit mignonette

1/2 dozen 24
1 dozen 46

1/2 Chilled Maine Lobster
lemon aioli 28

Shellfish Platter*

*1/2 chilled Maine lobster,
oysters, shrimp*

69

Tuna Tartare*
*gooseberries, nasturtium,
smoked paprika* 23

Shrimp Cocktail
marie rose sauce 23

PRIX FIXE

STARTERS *choice of*

Salad of Red Gem Lettuces
*sheep's milk cheese,
champignon de Paris, rye melba*

Roasted Butternut Squash Soup
squash custard, sage, pomegranate

Steak Tartare*
kristal caviar, nasturtium, finger lime

Crispy Sweetbreads*
*kristal caviar, riesling blanquette,
shimeji mushrooms, leeks*

MAINS *choice of*

Halibut*
*chanterelle mushroom,
sunchoke, caviar*

Dry Aged Rohan Duck Breast*
cherry, parsnip, fennel pollen

Black Truffle Risotto
*pecorino romano,
maitake mushroom, rosemary*

Beef Wellington*
*whipped potatoes, roasted
vegetables, 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