

# 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*