

THE CLOCK TOWER

RESTAURANT WEEK 2018

APPETIZER

(choice of one)

Hudson Valley foie gras and chicken liver parfait, London stout, lentils and cured duck

Orange braised daikon, smoked trout roe, lime, botarga, seaweed vinaigrette

Champagne risotto, yuzu and lobster reduction, pink grapefruit, fennel

ENTREE

(choice of one)

Braised ox cheek and ale pie, chopped oyster sauce

Long Island monkfish Blanquette, Paris brown mushrooms, parsley sauce

Lancaster farm chicken breast, cauliflower baked with Comte, nutmeg white sauce

\$26 PER PERSON

(tax, gratuity not included)

DESSERT \$8

Strawberries and cream, olive oil sponge, strawberry sorbet

Menu subject to change

Please alert your server of any allergies or dietary restrictions