

PRIX FIXE

\$300 Per Person

NYE 2019



CLARK'S ASPEN

CAVIAR & CRISTAL
SUPPLEMENTS

*Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

Imperial Gold Reserve, 125 g, China	545
Northern Divine Organic Sturgeon 50 g, British Columbia	260
Black River Russian Osetra, 50 g, Uruguay	240
Snake River White Sturgeon, 50 g, Idaho	210
Royal Galilee Osetra, 30 g, Israel	175
Prime Osetra, 30 g, Israel	150
Imperial Kaluga, 30 g, Zhejiang	135
Glass of Louis Roederer 'Cristal' Brut 2009	65

FIRST COURSE

for the table

Plateau de Fruits de Mer
*East & West Coast Oysters, Shrimp Cocktail,
King Crab, Mussels Escabeche*

SECOND COURSE

choice of

New England Clam Chowder
Chive, Chervil, Bacon, Oyster Crackers

Clarks Wedge Salad
*Niman Ranch Bacon Lardons, Hardboiled Egg, Point
Reyes Blue, Buttermilk Dressing*

Endive, Celery & Pear Salad
Caprino Cheddar, Parsley, Toasted Pistachio

Red Snapper Ceviche
Golden Roe, Cucumber, Serrano, Cilantro

THIRD COURSE

choice of

Main Lobster Ravioli
Spicy Bisque, Crème Fraiche, Fennel, Tarragon

Seared Scallop & Perigord Truffle Risotto
*Roasted Hen of the Woods Mushrooms,
Aged Balsamic Vinegar, Parmesan*

Crispy Texas Gulf Snapper
Sofrito, Grilled Kale, Creamy Grits, Saffron Butter

Dry Aged Beeman Ranch NY Strip
*Pommes Aligot, Roasted Shallot, Red Wine Jus,
Black Truffle Supplement—\$65*

Prime Niman Ranch Filet
*Pommes Aligot, Roasted Shallot, Red Wine Jus,
Black Truffle Supplement—\$65*

DESSERTS

for the table

Café Gourmand
Champaign Sorbet, Mignardise

Chocolate Raspberry Bombe

Meringata with Vanilla & Praline