

Clement

TASTING MENU

CHEF'S SELECTION

◇ Four-course Menu 89
with wine pairing 149

Six-course Menu 125
with wine pairing 210

APPETIZERS

SOUPS & SALADS

Summer Watermelon Gazpacho
Avocado, Basil Aquafaba. 18

Lobster Bisque
Maine Lobster, Caviar 22

Chopped Kale-Quinoa Salad
Edamame, Avocado, Roasted Sesame Dressing 19

Market Salad
Dill-Cucumber Granite, Sourdough Croutons 17

LAND & SEA

Burrata di Bufala
Heirloom Tomato Carpaccio, Olive-Lime Caviar 18

Tuna Crudo
Cucumber and Avocado, White Soy, Salmon Roe 26

East Coast Oysters
Lemon and Mignonette 24

PASTA & RISOTTO

Artisan Cavatelli Pasta
Zucchini Pesto, Basil, Olive Tapenade 29

Saffron Risotto
Scallops, Seasonal Vegetables, Lemon 33

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.





MAIN COURSES

FROM THE SEA

Organic Salmon

Sorrel, Wilted Watercress, Camargue Rice 34

Wild Sea Bass

Ratatouille, Fennel Salad, Bouillabaisse Reduction 34

Dover Sole Grenobloise

Herb Glazed Seasonal Vegetables 55

FROM THE LAND

Slow-Roasted Chicken

Asparagus, Seasonal Mushroom, Thyme Hollandaise Sauce 34

Braised Wagyu Beef Bourguignon

Heirloom Carrots, Maitake, Applewood Smoked Bacon 39

28 Day Dry Aged Striploin

Roasted Fingerling Potatoes, Black Truffle Jus 58

Za'atar Roasted Rack of Lamb

Eggplant, Couscous, Tarator 49

SIDE DISHES 10

Upstate Organic Garden Vegetable

Mushroom Ragout

Sautéed Spinach

Yukon Potato Puree

Sommelier Selection of the Month

Owen Rowe 'Abbot's Table' Red Blend 2011

24 per glass / 185 per magnum

A great summer red, this is unique blend of Zinfandel, Sangiovese, Blaufrankish and Malbec from Columbia Valley, Washington.

Medium bodied, spicy and loaded with jammy dark fruit aromas this is perfect for grilled meat dishes.

Made from only the best grape selection, Abbot's Table is of superior quality with its intention to be...on the table.

