

Clement

Summer Restaurant Week 2017

Dinner

July 24 – August 18, 2017

3 courses | \$42

Burrata di Buffala

heirloom tomato carpaccio, olive lime caviar

Summer Gazpacho

watermelon, avocado and basil Aquafaba

Tuna Crudo

cucumber, white soy, Ikura pearls

Seaweed Crab Salad

vanilla, enoki mushrooms, rice chips

8 Supplement

Saffron Risotto

seasonal vegetables, lemon

Add Day-Boat Scallops

10 Supplement

Organic Salmon

sorrel, wilted watercress, Camargue rice

Slow-Cooked Duck Confit

upstate vegetables, BBQ Sauce, wild mushrooms

Wild Sea Bass

ratatouille, fennel salad, bouillabaisse reduction

15 Supplement

28 Day Dry Aged Striploin

roasted rosemary potatoes, grilled scallions, beef-truffle jus

27 Supplement

Key Lime Gateaux

layers of key lime and raspberry cream raspberry sorbet

Chocolate Macaroon Tart

coffee ice cream, farmer's market berries

Cocktail and wine specials will be available

