

THE CLOCK TOWER

NEW YEAR'S EVE

Royal Seafood Tower

(crab trifle, caviar, shrimp cocktail, oysters, king crab)

Foie Gras Parfait

blood oranges and gingerbread

Seared Scallops

cauliflower and anchovy puree, green grapes, brown butter

Dover Sole

hollandaise and butterball potatoes

Beef Fillet

smoked bone marrow, braised shin, celeriac

Gianduja Chocolate Mousse

orange tuile, champagne sorbet, golden hazelnuts

Midnight Champagne Toast

\$185 per person (tax and gratuity not included)

* Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness. 123117

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green grapes, brown butter*

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Beef Fillet

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*orange tuile, champagne sorbet,  
golden hazelnuts*

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