

# CLINK.

## VALENTINE'S DAY MENU

\$85 / person

February 14, 2018

### Amuse

Wagyu Beef Tartare

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### Appetizers

Red Wine Glazed Baby Beets | Pistachio | Shaved Caciocavallo

or

Champagne Poached Crab | Meyer Lemon | Celery Root

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### Entrées

Alaskan Sable Fish | Trumpet Mushrooms | Artichoke Barigoule

or

Long Island Duck Breast | French Green Lentils | Crispy Lardon

or

Bucatini | Winter Squash | Pumpkin Seeds | Pecorino

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### Dessert

Red Wine Poached Pear | Winter Fruit | Mascarpone

or

Salted Caramel and Dark Chocolate Tart | Raspberries &  
Champagne

*@eatdrinkclink on Instagram, #clinkboston*

*\*cooked to order; consumption of undercooked proteins may increase your risk of food borne illness before placing your order, please inform your server if a person in your party has a food allergy  
gratuity of 18% is added to parties of 6 or more*