

POOL DECK MENU

TO SHARE

Cheese and Charcuterie Plate

Three Cheese Selection and Assorted Charcuterie

Poke Nachos^{1,2}

Marinated Raw Ahi Tuna, Avocado, Serrano Pepper, Wakame, Sriracha Aioli on Wonton Chips or Lettuce Cups

APPETIZER

Soup of the day

Spring Pea & Fennel Soup

Black Forest Ham, Crème Fraiche

Marinated Baby Artichokes

Lemony Hummus, Kalamata, Feta, Daikon Sprouts

Mâche Salad

Pickled Red Onion, Gruyere, Fennel, Pecan Vinaigrette

SANDWICHES

The Clement Burger²

100% Angus Beef with Cheddar Cheese, Applewood Smoked Bacon, Crispy Onions, Shoestring Fries

Smoked Salmon “Club”

Rosemary Sourdough, Avocado, Pancetta, Chive & Caper Cream Cheese, Pickle Onion, Arugula

Grown Up Grilled Cheese

Roasted Mushroom & Onion, Gouda, Shaved Virginia Ham, Tomato Jam, Rosemary Sourdough, House Made Chips

ENTRÉE

Seared Tenderloin of Beef²

Spring Vegetable “Ragout”, Buttered Fingerling Potato, Heirloom Carrot Puree, Herb Salad

Asparagus Risotto

Parmesan, Leeks, Lemon, Herbs

Seared Pacific Sea Bass²

Spring Pea Puree, Turnip & Radish Hash, Herbs, Shallot Vinaigrette

DESSERT

Toasted Almond Cheesecake

Lemon Curd, Rhubarb, Strawberry

IT’s-IT Gourmet Ice Cream Sandwich

A Bay Area Tradition!

To place your order please contact Guest Services by dialing “0”.

¹Served raw or undercooked or contains raw or undercooked ingredients

²Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

THE CLEMENT HOTEL®
PALO ALTO