

LUNCH & DINNER

Served from 11:00 a.m. – 10:00 p.m.

TO SHARE

Crispy Pita

Roasted Garlic Hummus

Cheese & Charcuterie Plate

Honey, Stone Ground Mustard, Cornichons

Poke Nachos^{1,2}

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

APPETIZER

Soup of the day

Sweet Corn Bisque

Lobster, Smoked Paprika, Chive Crème Fraîche

Salinas Valley Greens

Candied Walnuts, Goat Cheese, Red Grapes, Yogurt Vinaigrette

Tuna Tataki Salad

Avocado, Radish, Citrus, Soy-Ginger Dressing

Heirloom Tomato

Goat Cheese, Hummus, Basil, Rosemary Croutons, Lemon, EVOO

Lobster & Avocado

Sweet Peas, Arugula, Pickled Onion Citrus Vinaigrette

SANDWICHES

The Clement Burger²

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

Summertime Veggie

Heirloom Tomato, Cucumber, Avocado, Herb Ricotta, Pickled Red Onion, Arugula, Olive Oil

Grilled Turkey

Caramelized Onions, Avocado, Applewood Smoked Bacon, Monterey Jack, Grilled Sourdough

ENTRÉE

Seared Beef Tenderloin²

Mint & Olive Relish, Heirloom Tomato, White Beans, Rainbow Chard

Roasted Fennel Flatbread

Prosciutto, Caramelized Shallots, Kalamata Olives, Asiago, Dill

Roasted Lemon-Tarragon Chicken Thighs

Double Butter Whipped Potatoes, Fennel, Natural Jus

Soy Glazed Pacific Salmon²

Rice Noodles, Avocado, Poached Egg, Pickled Cucumber, Veggies, Sesame, Scallion

Brentwood Sweet Corn Ravioli

Heirloom Tomato Compote, Brown Butter, Parmesan

Seared Pacific Sea Bass ²

Curried Lentils, Roasted Vegetables, Caper & Herb Chutney

DESSERT

Blueberry Lemon Cheesecake

Almond-Graham Crust

Warm Chocolate Chip Cookies

Enough Said

IT's-IT Gourmet Ice Cream Sandwich

A Bay Area Tradition!

Tin Pot Creamery

Assorted Ice Cream

SIDES

Shoestring Fries

Roasted Fingerling Potatoes

Mixed Green Salad

Summer Vegetables

Sautéed Asparagus

¹ Served raw or undercooked or contains raw or undercooked ingredients

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

BREAKFAST

Served from 5:30 a.m. – 11:00 a.m.

Fresh Baked Mini-Croissants, Danishes, Muffins

French Style Butter, Bonne Maman Assorted Preserves and Honey

Today's Fresh Fruit Selections from the Farmers' Market

New York Style Bagel

Cream Cheese, French Style Butter, Bonne Maman Assorted Preserves, Honey or Smoked Norwegian Salmon

Clement Smoothie

Spinach, Cucumber, Apple, Parsley, Banana, Orange

Healthy Start Oats

Brown Sugar, Almonds, Caramelized Apples, Cinnamon

Corn Flake Crusted French Toast

Pure Maple Syrup, House Made Blueberry Compote

Create Your Own Organic Omelet (Egg Whites Available)

Choose your favorite ingredients: Cheddar, Monterey Jack, Sonoma Goat Cheese or Swiss, Virginia Ham, Bacon, Chicken-Apple Sausage, Smoked Salmon, Mushrooms, Tomatoes, Bell Peppers, Baby Spinach, Avocado or Green Onions

Organic Egg Selection (Egg Whites Available)^{1,2}

Choice of Eggs any Style

Organic Eggs Benedict^{1,2}

English Muffin, Cured Ham or Norwegian Smoked Salmon, Hollandaise

Greek Yogurt & Granola Parfait

Seasonal California Berries

Buttermilk Pancakes

*Plain, Chocolate Chip or Blueberry
Maple Syrup, Chantilly Cream*

Avocado Toast^{1,2}

Grilled Sourdough, Poached Egg, Breakfast Radish, Espelette Pepper, Arugula, Mustard Vinaigrette

Chicken Apple Sausage or Thick Cut Applewood Smoked Bacon

Sautéed Breakfast Fingerling Potatoes

Freshly Brewed Coffee, Decaf Coffee, a Selection of Teas, Juice, Milk and Sodas

See Beverage list for complete selection

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