

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

Roasted Cauliflower Soup

Curry Brioche, Chili Oil

Salinas Valley Greens

Candied Walnuts, Goat Cheese, Red Grapes, Pumpkin Vinaigrette

Pan Seared Diver Scallops

Butternut Purée, Ginger, Fennel Salad

Roasted Heirloom Beets

Feta, Pistachio, Arugula, Orange Vinaigrette

Lobster & Scallop Dumplings

Chive, Lobster Butter

SANDWICHES

Grilled Turkey

Caramelized Onion, Avocado, Applewood Bacon, Monterey Jack, Grilled Sourdough

Roasted Cauliflower “Steak”

Portabella Mushroom, Caramelized Onion, Arugula, Rosemary Sourdough, Hummus

The Clement Burger²

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

ENTRÉE

Seared Beef Tenderloin²

Lobster Risotto, Braised Spinach, Forest Mushroom Jus, Béarnaise

Roasted Fennel Flatbread

Prosciutto, Caramelized Shallots, Kalamata Olive, Asiago, Dill

Roasted Lemon-Tarragon Chicken Thighs

Double Butter Whipped Potatoes, Fennel, Natural Jus

Miso Glazed Pacific Salmon²

Jasmine Rice, Baby Bok Choy, Wasabi Butter

Butternut Squash Ravioli

Sage Brown Butter, Pine Nuts, Parmesan

Seared Pacific Sea Bass²

Chickpea Stew, Spanish Chorizo, Zucchini, Rosemary Sourdough

SIDES

Shoestring Fries

Roasted Fingerling Potatoes

Mixed Green Salad

Brussels Sprouts & Cipollini Onions

Herb Roasted Root Vegetables

DESSERT

Pumpkin & Walnut Bread Pudding

Lemon Mascarpone

White Chocolate Mud Cake

Berries, Cream

IT's-IT Gourmet Ice Cream Sandwich

A Bay Area Tradition!

Tin Pot Creamery

Assorted Ice Cream

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

Almond & Berry Smoothie

Banana, Almond Butter, Mixed Berries

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 Norwegian 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

Pure Maple Syrup, Chantilly Cream

Pumpkin Spice Pancakes

Candied Pecans, Blueberries, Pure Maple Syrup, Chantilly Cream

Avocado Toast^{1,2}

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

Breakfast Burrito

Chicken Apple Sausage, Scallion, Cheddar, Potato, Avocado, Scrambled Eggs,

Pico de Gallo, Sour Cream

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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