

LUNCH & DINNER

Served from 11:00 a.m. – 10:00 p.m.

TO SHARE

Hand Cut Yukon Potato Fries

Applewood Smoked Bacon, Cipollini Onion, Gouda, Chipotle Aioli

Cheese & Charcuterie Plate

Honey, Stone Ground Mustard, Cornichons

Poke Nachos^{1,2}

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

APPETIZER

Soup of the day

Spring Asparagus Soup (Chilled or Warm)

Lemon, Crème Fraîche

First of the Year Veggie Salad

Peas, Asparagus, Radish, Herbs, Feta, Avocado, Roasted Chickpeas, Greens, Lemon Vinaigrette

Pan Seared Diver Scallops^{1,2}

Celery Root Purée, Spring Peas, Crispy Shallots, Carrot Vinaigrette

Cauliflower & Baby Artichokes

Leek Purée, Fennel, Arugula, Truffle Vinaigrette

Lobster & Scallop Dumplings

Chive, Lobster Butter

Beef Tenderloin Carpaccio^{1,2}

Pickled Shallots, Parmigiano Reggiano, Capers, Mustard Oil

SANDWICHES

The Clement Burger²

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

Roasted Cauliflower “Steak”

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

Pancetta Grilled Cheese

Minted Sweet Pea Pistou, Asparagus, Havarti, Rosemary Sourdough, Sweet Potato Fries

ENTRÉE

Seared Beef Tenderloin²

Caramelized Carrot & Mascarpone Risotto, Asparagus, Truffle Vinaigrette

Sausage & Fennel Flatbread

White Bean Purée, Gouda, Roasted Pepper

Honey Roasted Chicken Thighs

Fingerling Potatoes, Spring Vegetables, Dijon & Herb jus

Soy-Miso Salmon Bowl²

Brown Rice, Shiitake Mushroom, Red Cabbage, Avocado, Scallions, Furikake

Spring Pea Ravioli

Ricotta, Parmigiano Reggiano, Tarragon & Mint Pesto, Lemon Butter

Butter Roasted Halibut²

Baby Leeks, Asparagus, Castelvetrano Olives, Lemon

SIDES

Shoestring Fries

Roasted Fingerling Potatoes

Mixed Green Salad

Steamed Asparagus, Hollandaise

Herb Roasted Spring Vegetables

DESSERT

5-Spice Parsnip Cake

Ginger Cream Cheese

Arborio Rice Pudding

Roasted Rhubarb

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 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, Capers, Tomato, Red Onion and Smoked Norwegian Salmon or French Style Butter, Honey and Bonne Maman Assorted Preserves

Clement Smoothie

Spinach, Cucumber, Apple, Parsley, Banana, Orange

Almond & Berry Smoothie

Banana, Almond Butter, Mixed Berries

Healthy Start Oats

Brown Sugar, Almonds, Caramelized Apple, 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, Applewood Bacon, Chicken-Apple Sausage or 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

Spring Veggie Frittata

Asparagus, Spinach, Broccoli, Mushroom, Goat Cheese, Arugula Salad, Citrus Vinaigrette

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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