

Clementine La Stella

Appetizers

BURRATA

SAVORY CORN PANCAKES, ROASTED GRAPE & CHERVIL SALAD,
AGRODOLCE, PEPPERY OLIVE OIL 22 GF

COMANCHE CREEK HEIRLOOM TOMATOES AND FRESH FIGS

PUMPERNICKEL CRUMBLE, NASTURNIM,
ASHED GOAT CHEESE 19 GFO VGO

DAILY SELECTION OF FRESH-SHUCKED OYSTERS

CHAMPAGNE MIGNONETTE, LEMON,
HOUSE FERMENTED HOT SAUCE M/P GF

WOOD GRILLED TOMALES BAY OYSTERS

CHARRED CLEMENTINE-CHERVIL BUTTER M/P GF

TUNA CARPACCIO

LIME OIL, FRESNO AIOLI, CRISPY RISO 28 GF

CHILLED LOBSTER TAIL AND GEMELLI PASTA

BRENTWOOD SWEET CORN, MASCARPONE,
TARRAGON, LOBSTER BOTTARGA 36

WOOD-GRILLED OCTOPUS

TRIO OF ARTICHOKE, PARSLEY-CAPER SAUCE 29 GF

ROASTED BONE MARROW

PRESERVED CLEMENTINE MARMALADE, BAGUETTE 22

Salade

ARUGULA AND FENNEL SALAD

PECORINO, PRESERVED CITRUS,
CLEMENTINE DRESSING 16 GF VGO

TRI- COLORE SALAD

LITTLE GEM, BABY KALE, RADICCHIO, PARMESAN, PARSLEY,
LEMON-BALSAMIC DRESSING, BLACK GARLIC BREADCRUMB 18 GFO DFO

BABY BUTTER LETTUCES

FLOWERS & FINES HERBS, CHAMPAGNE VINAIGRETTE 16 GF VG

Stone-Cooked Flatbreads

*GF FLATBREADS AVAILABLE

ZUCCHINI FLOWERS

HEIRLOOM TOMATO SAUCE,
BLACK TRUFFLE BURRATA 26 VGO

FROG HOLLOW NECTARINE AND SMOKY PROSCIUTTO

STRACCIATELLA, ARUGULA, VIN COTTO 29

KING TRUMPET MUSHROOMS

WHIPPED RICOTTA, PARMESAN, WATERCRESS, HAZELNUTS,
BROWN BUTTER, AGED SHERRY VINEGAR 28 VGO

SHAVED NAPA VALLEY LAMB

HARISSA, FETA, TOMATO CONSERVE,
ARUGULA, OREGANO OIL 34

Mains

SLOW- ROASTED HALIBUT

CAULIFLOWER, CAVIAR-CHIVE BLOSSOM BUTTER 36 GF

SALT- BAKED BRANZINO

FENNEL, CLEMENTINE, MARBLE POTATO & OLIVE SALAD,
FRESH OREGANO SALSA VERDE 45 GF DF

MARY'S PETALUMA HALF BONELESS BRICK-PRESSED CHICKEN

CHARRED YELLOW PEPPER,
PICKLED TOMATO & PINE NUT ROMESCO 38 GF DF *CONTAINS NUTS

WOOD-GRILLED PORK PORTERHOUSE CHOP

CRISPY CIABATTA, WILTED FRISEE,
CLEMENTINE-MUSTARD GLAZE 42 GFO DF

MUSTARD- CRUSTED NAPA VALLEY LAMB

FAVA BEAN DUO, TORN HERB & CHERRY TOMATO SALAD 48 GF DF

CAST IRON SEARED ROSEWOOD AMERICAN WAGYU PETITE FILET

TRUFFLE FRENCH FRIES, ARUGULA SALAD,
ROSEMARY DEMI 40 GF DF



Sides

ALL GF

HOUSE MADE LOCAL VEGETABLE PICKLES 12 VG

FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 15/8 VG

CRISPY FENNEL FLOWER

LEMON, SALT 15

WOOD-GRILLED BEETS

SMOKED LABNEH, ALEPPO PEPPER 19 VGO

CHARRED ASPARAGUS

SUNNY DUCK EGG, SUMMER SAVORY DRESSING,
TOASTED CAPER BREADCRUMBS 15

CAULIFLOWER POLENTA

PECORINO, BLACK PEPPER, LEMON 16

Dessert

GELATO CART

DAILY ASSORTED FLAVORS OF GELATO AND SORBET 9 GF VGO

DARK CHOCOLATE BUDINO

SEA SALT, SEASONAL BISCOTTI 12

CLEMENTINE MERINGUE TARTLET 14

ESPRESSO CREME BRULEE

CACAO NIB CRUMBLE 13 GF

*GF- GLUTEN FREE *GFO- GLUTEN FREE OPTION *DF- DAIRY FREE *DFO- DAIRY FREE OPTION *VG VEGAN *VGO- VEGAN OPTION

WITH DEEP RESPECT AND GRATITUDE TO THE FARMERS, FORAGERS, WINEMAKERS, AND ARTISANS WHO MAKE CLEMENTINE POSSIBLE

—AND TO YOU, OUR GUESTS, FOR BRINGING IT ALL TO LIFE.

— REBECCA WEITZMAN, EXECUTIVE CHEF & AITOR BISCHOFF, GENERAL MANAGER

P.S. WE HOPE YOU ENJOY THIS COLLABORATION AS MUCH AS WE ENJOYED DREAMING IT UP.