



## Appetizers

### BURRATA

CRISPY EGGPLANT, CAPE GOOSEBERRIES,  
ARUGULA, WINTER PESTO 28 GF

### SOUP

SEASONALLY INSPIRED, PREPARED DAILY 16 GFO/DFO

### DAILY SELECTION OF FRESH-SHUCKED OYSTERS

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

### WOOD-GRILLED TOMALES BAY OYSTERS

CHARRED CLEMENTINE-CHERVIL BUTTER M/P GF

### WOOD-GRILLED OCTOPUS

DELICATA SQUASH, CAULIFLOWER, TABBOULEH,  
ALEPPO OIL, PARSLEY 28 DF/GF

### DUCK LEG CONFIT

ENDIVE, BLOOD ORANGE,  
WOOD-GRILLED MEDJOOL DATES, PARSNIPS 38 GF

### ROASTED BONE MARROW

PRESERVED CLEMENTINE MARMALADE, BAGUETTE 26

### HOUSEMADE CANNELLONI

SLOW-COOKED BOAR BOLOGNESE, TOMATO SUGO,  
FONTINA FONDUTA, PARMESAN 36

## Salade

### ARUGULA & FENNEL SALAD

PECORINO, PRESERVED CITRUS,  
CLEMENTINE DRESSING 18 GF VGO

### CHARRED BROCCOLI CAESAR

BROCCOLI DI CICCIO, PARMESAN, PARSLEY, LEMON,  
WHITE ANCHOVY CROUTONS, CURED YOLK 19 GF

### ROASTED BEETS

CUCUMBERS, SPICED WALNUTS, SHEEP'S MILK FETA,  
TOASTED GRAIN CRUMBLE, DILL-YOGURT DRESSING 18 GF

## Stone-Cooked Flatbreads

\*GF FLATBREADS AVAILABLE

### SQUASH BLOSSOMS & BURRATA

HEIRLOOM TOMATO SAUCE,  
BLACK TRUFFLE 34 VGO

### ROASTED MUSHROOMS & FONTINA

GARLIC CHILE OIL, THYME, PECORINO 29

### SHAVED BRUSSELS SPROUTS & SMOKY PROSCIUTTO

PINK LADY APPLES, ROSEMARY,  
POINT REYES BLEU 30 VGO

### SHAVED NAPA VALLEY LAMB

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

## Mains

### ROASTED SPAGHETTI SQUASH GRATIN

FARM GREENS, OVEN-DRIED TOMATOES,  
CITRUS-SCENTED OLIVES, WALNUT-HERB BREADCRUMBS 36 VG/GF

### WOOD-GRILLED SWORDFISH

SMOKY OLIVE TAPENADE, PRESERVED MEYER LEMON YOGURT,  
GRILLED ARTICHOKEs, MINT FLOWERS 39 GF

### SALT- BAKED BRANZINO

HERBED HARICOTS VERTS, DRAGONCELLO,  
CHARRED TANGERINES 42 GF/ DF

### YOGURT-SPICED MARY'S PETALUMA HALF CHICKEN

TAHINI ROASTED CARROTS, POMEGRANATE 38 GF

### WOOD-GRILLED PORK PORTERHOUSE CHOP

CRISPY CIABATTA, WILTED FRISEE,  
CLEMENTINE-MUSTARD GLAZE 43 GFO/DF

### SLOW-BRAISED NAPA VALLEY LAMB

CELERY ROOT, APPLE, CELERY AND HERB SALAD,  
RED WINE JUS 46 GF/ DF

### CREEKSTONE RIBEYE

GRILLED KING TRUMPET MUSHROOMS, KENNEBEC WEDGES,  
ROSEMARY OLIVE OIL BÉARNAISE 68 GF/DFO  
ADD LOBSTER TAIL 28



## Sides

ALL GF

### FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 15/8 VG

### PEAR & PARSNIP PANCAKES

TOASTED PINK PEPPERCORNS, THYME-MAPLE SYRUP 16 GF

### ROASTED DELICATA SQUASH

HOUSEMADE MARSHALL ALEPPO PEPPER "HOT HONEY,"  
SPICED PUMPKIN SEEDS, SAGE 16 GF/DF

### CRISPY FENNEL FLOWER

LEMON, SALT 15 GF/VG

### CAULIFLOWER POLENTA

PECORINO, BLACK PEPPER, LEMON 16 GF

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

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

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

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



## Starters

### PASTRY BASKET

ASSORTED HOUSEMADE SEASONAL BREAKFAST PASTRIES 25

### BURRATA AND SMOKED PROSCIUTTO BOARD

SEASONAL FRESH FRUIT, HOUSE-FERMENTED PICKLES,  
CITRUS-SCENTED OLIVES,  
LOCAL MUSTARD AND CLEMENTINE JAM,  
WHIPPED SALTED BUTTER, CROSTINI 39 GFO

### DAILY SELECTION OF FRESH-SHUCKED OYSTERS

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

### WOOD-GRILLED TOMALES BAY OYSTERS

CHARRED CLEMENTINE-CHERVIL BUTTER M/P GF



## Salads

\*ADD TO ANY SALAD (ALL G/F)  
GRILLED SHRIMP 15 LOBSTER TAIL 28  
GRILLED CHICKEN BREAST (\*CONTAINS DAIRY) 14  
GRILLED STEAK 18 AVOCADO 8 POACHED EGG 6

### ARUGULA & FENNEL SALAD

PECORINO, PRESERVED CITRUS,  
CLEMENTINE DRESSING 18 GF VGO

### CLEMENTINE CAESAR SALAD

LITTLE GEM, RED RHONE, CASTELFRANCO, PARMESAN,  
PARSLEY, CRISPY WHITE ANCHOVIES,  
BLACK GARLIC BREADCRUMBS 18 GF

## Stone-Cooked Flatbreads

\*GF FLATBREADS AVAILABLE

### SQUASH BLOSSOMS & BURRATA

HEIRLOOM TOMATO SAUCE,  
BLACK TRUFFLE 34 VGO

### SHAVED BRUSSELS SPROUTS & SMOKY PROSCIUTTO

PINK LADY APPLES, ROSEMARY, POINT REYES BLEU 30 VGO

### ARTICHOKE & GARDEN PESTO

PECORINO PEPATO, FRESH MOZZARELLA, TORN BASIL 31

### STURGEON CAVIAR & YUKON GOLD POTATO

MOZZARELLA, CRÈME FRAÎCHE, CHIVE BLOSSOMS 58  
ADD FARM EGG 5

## Brunch Plates

### HOUSEMADE ANCIENT GRAIN GRANOLA AND CULTURED COCONUT YOGURT

SEASONAL FRUITS AND BERRIES, CANDIED GINGER,  
AGAVE DRIZZLE 28 GF/VG

### CLEMENTINE LOBSTER BENEDICT

BRIOCHE TOAST, TOMATOES, POACHED EGGS,  
TARRAGON BÉARNAISE 42  
ADD CAVIAR +58 GFO

### ITALIAN-STYLE BENEDICT

TOMATO AIOLI, POACHED FARM EGGS,  
PROSCIUTTO COTTO, ROSEMARY-OLIVE OIL HOLLANDAISE,  
PRESSED FOCACCIA 38 GFO

### FRENCH TOAST

THICK CUT SOURDOUGH BREAD, LAVENDER-CITRUS SUGAR,  
CLEMENTINE CURD 29 GFO

### LEEK & AGED CHEDDAR QUICHE

SERVED WITH FRISÉE AND APPLE SALAD 32

### SHRIMP AND CAULIFLOWER POLENTA

MARINATED CHERRY TOMATOES, BASIL, PECORINO,  
BLACK PEPPER, LEMON OIL 36 GF  
\*ADD POACHED EGG 6

### STEAK AND EGG

CREEKSTONE PETITE FILET, BABY HEIRLOOM POTATOES,  
WATERCRESS, PICKLED RED ONIONS, HORSERADISH,  
POACHED FARM EGG 39 GF/DFO

### WOOD-GRILLED NAPA VALLEY LAMB BURGER

FRESH SHEEP'S MILK CHEESE, BABY LETTUCES, TOMATO,  
CRISPY PICKLED PEPPERS, ROSEMARY AIOLI,  
HARISSA KETCHUP, TOASTED POTATO BUN 29 GFO/DFO

## Sides

### SEASONAL FRUIT PLATE 15 GF/VG

### LOCAL POTATO MEDLEY

MARBLE, FINGERLING, PURPLE YAM, RED GARNET,  
FINES HERBS, SMOKED SEA SALT 14 GF/VG

### POTATO-ZUCCHINI WAFFLE

CHIVE CRÈME FRAÎCHE 15  
ADD CAVIAR 58 GF

### PEAR & PARSNIP PANCAKES

TOASTED PINK PEPPERCORNS, THYME-MAPLE SYRUP 16 GF

### FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 15/8 GF/VG

### SOURDOUGH TOAST

CLEMENTINE MARMALADE AND WHIPPED SALTED BUTTER 10 DFO

### THICK CUT SMOKED BACON 15 GF/DF

### HOUSEMADE CHICKEN BREAKFAST SAUSAGE 15 GF/DF

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## Intermezzo

### BURRATA AND SMOKED PROSCIUTTO BOARD

SEASONAL FRESH FRUIT, HOUSE-FERMENTED PICKLES,  
CITRUS-SCENTED OLIVES, LOCAL MUSTARD AND CLEMENTINE JAM,  
WHIPPED SALTED BUTTER, CROSTINI 39 GFO

### DAILY SELECTION OF FRESH-SHUCKED OYSTERS

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

### WOOD-GRILLED TOMALES BAY OYSTERS

CHARRED CLEMENTINE-CHERVIL BUTTER M/P GF

### ARUGULA & FENNEL SALAD

PECORINO, PRESERVED CITRUS AND CLEMENTINE DRESSING 18 GF/VGO

### SQUASH BLOSSOMS & BURRATA

HEIRLOOM TOMATO SAUCE, BLACK TRUFFLE 34 GF

### SHAVED BRUSSELS SPROUTS & SMOKY PROSCIUTTO

PINK LADY APPLES, ROSEMARY, POINT REYES BLEU 30 VGO

### FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 15/8 GF/ VG

### HOUSEMADE GELATO

DAILY ASSORTED FLAVORS OF  
GELATO AND SORBET 10 GF VGO





# Dessert

## HOUSEMADE GELATO

SEASONAL FLAVORS OF GELATO AND SORBET 10 GF VGO

## BLOOD ORANGE PANNA COTTA

PISTACHIO-CACAO CRUMBLE, DARK CHOCOLATE BISCOTTI 12 GF

## MASCARPONE CHEESECAKE

POACHED QUINCE, CARDAMOM-THYME SUGAR, GINGERSNAP CRUST 16 GF

## MAPLE CRÈME BRÛLÉE

SAGE GRAHAM CRACKERS 15 GF

## WARM APPLE CIDER CAKE

FRESH WHIPPED CREAM, TOASTED NUTMEG 15 GF

ESPRESSO MARTINI 20

OLD FASHIONED 20

BLACK MANHATTAN 20

AMARO NONINO 14

MONTENEGRO 14

