

Clementine La Stella

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/DF

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.

Clementine

La Matina

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

Seared Rosewood Beef Carpaccio

HORSERADISH CRÈME FRAÎCHE, ARUGULA, CRISPY PICKLED RED ONIONS, CAPER GREMOLATA 25 GFO



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 BURRATA 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

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Brunch Plates

House-Made 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

FINES HERBS, SMOKED SEA SALT 14 GF/VG

Potato-Zucchini Waffle

CHIVE CRÈME FRAÎCHE 15

ADD CAVIAR 58 GF

Crispy Fennel Flower

LEMON, SALT 15 GF/VG

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

House-Made Chicken Breakfast Sausage

15 GF/DF



Intermezzo

BURRATA AND SMOKED PROSCIUTTO BOARD

SEASONAL FRESH FRUIT, HOUSE-FERMENTED PICKLES,
CITRUS-SCENTED OLIVES, LOCAL MUSTARD & 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 AND FENNEL SALAD

PECORINO, PRESERVED CITRUS & CLEMENTINE DRESSING 18 GF/VGO

SQUASH BLOSSOMS & BURRATA FLATBREAD

HEIRLOOM TOMATO SAUCE, BLACK TRUFFLE 34 GF

SHAVED BRUSSELS SPROUTS & SMOKY PROSCIUTTO FLATBREAD

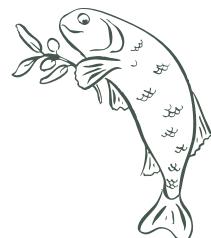
PINK LADY APPLES, ROSEMARY, POINT REYEYS BLEU 30 VGO

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

DAILY ASSORTED 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

