

Clementine La Stella



Appetizers

Mains

ITALIAN BURRATA & TRIO OF ZUCCHINI

CRISPY ZUCCHINI, PICKLED BABY ZUCCHINI SALAD,
ZUCCHINI-TAHINI SAUCE 28 GF

SPRING CARROT SOUP

MARINATED LENTILS, TOASTED PISTACHIOS,
PRESERVED LEMON LABNEH, CROSTINI, DILL OIL 16 GFO

CALIFORNIA WILD-CAUGHT HALIBUT CRUDO

JACOBSEN ORCHARD LIMEQUAT, FRESNO CHILE, MINT,
CILANTRO TOASTED AMARANTH 28 DF/ GF

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

FAVA BEAN HUMMUS, TOMATO CONSERVE,
CRISPY OLIVES, PARSLEY LEAVES 29

SUPERIOR FARMS LAMB KOFTA

CUCUMBER, RED ONION, TOMATO & HERB SALAD,
CORIANDER YOGURT, CHILI OIL 26

Salads

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

LOCAL ASPARAGUS & MUSHROOMS

GARDEN PESTO, FRESH GOAT CHEESE,
PARMESAN, MINT FLOWERS 31

FRESH FIG & PROSCIUTTO

MASCARPONE, CAMBOZOLA, THYME, BLACK PEPPER,
MARSHALL HONEY 32

SHAVED NAPA VALLEY LAMB

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



CAULIFLOWER & MUSHROOM "RISOTTO"

SPRING ONIONS, GARLIC SCAPE PESTO,
VEGAN PARMESAN FRICO 36 VG/GF

SEARED ARCTIC CHAR

ROMANESCO DUO, ALMOND-CAPER TAPENADE,
MEYER LEMON 39 GF

SALT-BAKED BRANZINO

MARINATED GIGANTE BEANS, GRILLED ASPARAGUS,
SUMMER SAVORY AIOLI 42 GF/ DF

SPICE-RUBBED MARY'S PETALUMA HALF CHICKEN

CHARRED CABBAGE, SPRING VEGETABLE ESCABECHE,
GREEN GARLIC SAUCE 38 GF

HERB-ROASTED RABBIT LEG

SPRING PEA CAVATELLI, LEMON, BLACK PEPPER,
MINT, PECORINO 39

WOOD-GRILLED PORK PORTERHOUSE CHOP

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

CREEKSTONE RIBEYE

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



Sides

ALL SIDES ARE GF

FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 15/8 GF/VG

LEMON-FENNEL PANCAKES

VERBENA SYRUP, FENNEL POLLEN LABNEH 16

CRISPY ROMANO BEANS

DRAGONCELLO, LEMON, SALT 18 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.

Clementine

La Mattina



Starters

PASTRY BASKET

ASSORTED HOUSE-MADE SEASONAL BREAKFAST PASTRIES 25

BURRATA & SMOKED PROSCIUTTO BOARD

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

BEET CURED GRAVLAX & LEMON-FENNEL PANCAKES

SMOKED TROUT ROE, FENNEL POLLEN LABNEH 32 GF

DAILY SELECTION OF FRESH-SHUCKED OYSTERS

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

WOOD-GRILLED TOMALES BAY OYSTERS

CHARRED CLEMENTINE-CHEVIL 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 GF)

GRILLED SHRIMP 15 · MAINE LOBSTER TAIL 28 · GRAVLAX 18
SPICE-RUBBED CHICKEN BREAST 14 · GRILLED CREEKSTONE PETITE FILET 18
AVOCADO 8 · POACHED FARM EGG 6



ARUGULA & FENNEL SALAD

PECORINO, PRESERVED CITRUS & CLEMENTINE DRESSING
18 GF VGO

CLEMENTINE CAESAR SALAD

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



RAINBOW CARROT SALAD

BUTTER LETTUCE, FLOWERS, HERBS, PISTACHIOS, MINT 17 GF/VG



Stone-Cooked Flatbreads

*GF FLATBREADS AVAILABLE

SQUASH BLOSSOMS & BURRATA

HEIRLOOM TOMATO SAUCE,
BLACK TRUFFLE 34 VGO

LOCAL ASPARAGUS & MUSHROOMS

GARDEN PESTO, FRESH GOAT CHEESE,
PARMESAN, MINT FLOWERS 31

STURGEON CAVIAR & YUKON GOLD POTATO

MOZZARELLA, CRÈME FRAÎCHE, CHIVE BLOSSOMS 58
ADD FARM EGG 6

FRESH FIG & PROSCIUTTO

MASCARPONE, CAMBOZOLA, THYME, BLACK PEPPER,
MARSHALL HONEY 32



Brunch Plates

HOUSE-MADE ANCIENT GRAIN GRANOLA

& CULTURED COCONUT YOGURT

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

CLEMENTINE LOBSTER TOAST

COLD POACHED MAINE LOBSTER, HEIRLOOM TOMATOES,
TARRAGON DRAGONCELLO, LOBSTER BOTTARGA,
TOASTED BRIOCHE 42 · ADD POACHED EGG 6

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

CORNMEAL-BUTTERMILK WAFFLE

SWEET & SMOKY BACON CRUMBLE, RHUBARB JAM,
WHIPPED MAPLE BUTTER 28

LEEK AND AGED CHEDDAR QUICHE

SERVED WITH BUTTER LETTUCE & LOCAL STRAWBERRY SALAD 32

SHRIMP & CAULIFLOWER POLENTA

MARINATED CHERRY TOMATOES, BASIL, PECORINO,
CALABRIAN CHILI OIL 36 GF · ADD POACHED EGG 6

DUCK LEG CONFIT

GRILLED ASPARAGUS & LOCAL MIXED POTATOES,
POACHED DUCK EGG, LEMON-BLACK TRUFFLE AIOLI 38 GF

STEAK & EGGS

CREEKSTONE PETITE FILET, SUGAR SNAP PEA & RADISH SALAD,
PICKLED SPRING GREEN ONIONS, HORSERADISH SAUCE,
POACHED FARM EGGS 39 GF/DFO

WOOD-GRILLED NAPA VALLEY LAMB BURGER

FRESH SHEEP'S MILK CHEESE, BABY LETTUCE, 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

LEMON-FENNEL PANCAKES

VERBENA SYRUP, FENNEL POLLEN LABNEH 16

CRISPY ROMANO BEANS

DRAGONCELLO, LEMON, SALT 18 GF/VG

FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 15/8 GF/VG

SOURDOUGH TOAST

CLEMENTINE MARMALADE & WHIPPED SALTED BUTTER 10 VGO
ADD 1/2 AVOCADO 8

THICK-CUT SMOKED BACON 15 GF/DF

HOUSE-MADE CHICKEN BREAKFAST SAUSAGE 15 GF/DF

*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.



Intermezzo

BURRATA & 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 & FENNEL SALAD

PECORINO, PRESERVED CITRUS & CLEMENTINE DRESSING 18 GF/VGO

SQUASH BLOSSOMS & BURRATA FLATBREAD

HEIRLOOM TOMATO SAUCE, BLACK TRUFFLE 34 VGO

FRESH FIG & PROSCIUTTO FLATBREAD

MASCARPONE, CAMBOZOLA, THYME, BLACK PEPPER, MARSHALL HONEY 32

FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 15/8 GF/VG

HOUSE-MADE GELATO

DAILY ASSORTED FLAVORS OF
GELATO AND SORBET 10 GF VGO

