

Clementine

La Mattina



Starters

PASTRY BASKET

ASSORTED HOUSEMADE SEASONAL BREAKFAST PASTRIES 29

BURRATA & SMOKED PROSCIUTTO BOARD

SEASONAL FRESH FRUIT, HOUSE-FERMENTED PICKLES, CITRUS-SCENTED OLIVES, LOCAL MUSTARD, AND CLEMENTINE JAM, WHIPPED SALTED BUTTER, CROSTINI 42 GFO



LOCAL ZUCCHINI PANCAKES

ALEPPO LABNEH, MINT, SUNGOLD TOMATOES, MARINATED FETA, PEPPERED MARSHALL HONEY 22 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

SEARED ROSEWOOD BEEF CARPACCIO**

HORSERADISH CRÈME FRAÎCHE, ARUGULA, CRISPY PICKLED RED ONIONS, CAPER GREMOLATA 27 GFO

Salads

*ADD TO ANY SALAD (ALL GF)

GRILLED SHRIMP 15 | MAINE LOBSTER TAIL 28 | GRILLED HALIBUT 18 | SPICE-RUBBED CHICKEN BREAST 15 | GRILLED CREEKSTONE PETITE FILET 18

AVOCADO 8 | POACHED FARM EGG 6



ARUGULA & FENNEL SALAD

PECORINO, PRESERVED CITRUS & CLEMENTINE DRESSING 19 GF VGO

CLEMENTINE CAESAR SALAD**

LITTLE GEM, RED RHÔNE, CASTELFRANCO, PARMESAN, PARSLEY, CRISPY WHITE ANCHOVIES,

BLACK GARLIC BREADCRUMBS 19 GF



RAINBOW CARROT SALAD

BUTTER LETTUCE, FLOWERS, HERBS, PISTACHIOS, MINT 19 GF/VG

Stone-Cooked Flatbreads

*GF FLATBREADS AVAILABLE +3

SQUASH BLOSSOMS & BURRATA

HEIRLOOM TOMATO SAUCE, BLACK TRUFFLE 38 VGO

LOCAL ASPARAGUS & MUSHROOMS

GARDEN PESTO, HERBED GOAT CHEESE, PARMESAN, MINT FLOWERS 31 VGO



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 34



Brunch Plates

HOUSEMADE ANCIENT GRAIN GRANOLA & CULTURED COCONUT YOGURT

SEASONAL FRUITS AND BERRIES, CANDIED GINGER, AGAVE DRIZZLE 29 GF/VG

OPEN-FACED CALIFORNIA WILD-CAUGHT HALIBUT SANDWICH**

CRISPY HEIRLOOM GREEN TOMATO, CAVIAR BUTTER, TOASTED BRIOCHE, SERVED WITH CORN, RADISH & SUGAR SNAP PEASALAD 48 GFO



ITALIAN-STYLE BENEDICT**

TOMATO AIOLI, POACHED FARM EGGS, PROSCIUTTO COTTO, ROSEMARY-OLIVE OIL HOLLANDAISE, PRESSED FOCACCIA 39 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 29

LEEK AND AGED CHEDDAR QUICHE

SERVED WITH BUTTER LETTUCE & LOCAL STRAWBERRY SALAD 34

SHRIMP & CAULIFLOWER POLENTA

MARINATED CHERRY TOMATOES, BASIL, PECORINO, CALABRIAN CHILI OIL 39 GF

DUCK LEG CONFIT**

SALAD OF BABY PEPPERY GREENS, DUCK BACON, SOUR CHERRY VINAIGRETTE, POACHED DUCK EGG 39 GF

STEAK & EGGS**

CREEKSTONE PRIME PETITE FILET, LOCAL POTATO MEDLEY, MARINATED FRESH & HOUSE-PICKLED BLUE LAKE BEANS, HORSERADISH SAUCE, POACHED FARM EGGS 42 GF/DFO
ADD MAINE LOBSTER TAIL +28

WOOD-GRILLED NAPA VALLEY LAMB BURGER**

FRESH SHEEP'S MILK CHEESE, BABY LETTUCE, TOMATO, CRISPY PICKLED PEPPERS, ROSEMARY AIOLI, HARISSA KETCHUP, TOASTED POTATO BUN
SERVED WITH ZA'ATAR-SPICED POTATO CHIPS 32 GFO/DFO

Sides

SEASONAL FRUIT PLATE 18 GF/VG

LOCAL POTATO MEDLEY

MARBLE, FINGERLING, PURPLE YAM, RED GARNET, FINES HERBS, SMOKED SEA SALT 15 GF/VG

CRISPY ROMANO BEANS

DRAGONCELLO, LEMON, SALT 18 GF/VG

FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 16/11 VG
+ HOUSEMADE ROSEMARY AIOLI 2
+ CAVIAR & CRÈME FRAÎCHE 58

ZA'ATAR-SPICED POTATO CHIPS

HARISSA AIOLI 12 GF/ VGO

SOURDOUGH TOAST

CLEMENTINE MARMALADE & WHIPPED SALTED BUTTER 11 VGO
ADD 1/2 AVOCADO 8

THICK-CUT SMOKED BACON 16 GF/DF

HOUSEMADE CHICKEN BREAKFAST SAUSAGE 16 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.

KINDLY INFORM US OF ANY ALLERGIES OR DIETARY PREFERENCES SO WE MAY BEST ACCOMMODATE YOU.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WITH GRATITUDE TO THE FARMERS, FORAGERS, WINEMAKERS, ARTISANS, AND GUESTS WHO BRING CLEMENTINE TO LIFE. — REBECCA WEITZMAN, EXECUTIVE CHEF

Clementine La Stella

Appetizers

ITALIAN BURRATA & CRISPY JACOBSEN ORCHARDS HEIRLOOM GREEN TOMATOES

HERBED BUTTERMILK DRESSING 29 GF



HEIRLOOM TOMATO TARTLET

WHIPPED RICOTTA, LAVENDER HONEY,
PEACH & ARUGULA SALAD 32



LOCAL MELON GAZPACHO

CRISPY PROSCIUTTO, ACETO BIANCO 18 GF/ VGO

LOCAL ZUCCHINI PANCAKES

ALEPPO LABNEH, MINT, SUNGOLD TOMATOES,
MARINATED FETA, PEPPERED MARSHALL HONEY 22 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 GF/DF

YELLOWFIN TUNA TARTARE**

TAMARI & FRESH GINGER PONZU, JALAPEÑO AIOLI,
CRISPY SESAME RICE CRACKER 39 GF/DF

SUPERIOR FARMS LAMB KOFTE**

CUCUMBER, RED ONION, TOMATO & HERB SALAD,
CORIANDER YOGURT, CHILI OIL 28 GF

Salads

ARUGULA & FENNEL SALAD

PECORINO, PRESERVED CITRUS & CLEMENTINE DRESSING
19 GF VGO



RAINBOW CARROT SALAD

BUTTER LETTUCE, FLOWERS, HERBS, PISTACHIOS,
MINT 19 GF/VG



ROASTED LOCAL BABY BEETS

LOCAL CORN, PURPLE RADISH, CUCUMBER, NASTURTIUM,
TOASTED SUNFLOWER SEEDS, FRESH SHEEP'S MILK CHEESE,
DILL DRESSING 19 GF/VGO

Stone-Cooked Flatbreads

*GF FLATBREADS AVAILABLE +3

SQUASH BLOSSOMS & BURRATA

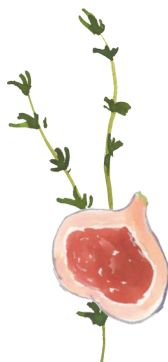
HEIRLOOM TOMATO SAUCE,
BLACK TRUFFLE 38 VGO

LOCAL ASPARAGUS & MUSHROOMS

GARDEN PESTO, HERBED GOAT CHEESE,
PARMESAN, MINT FLOWERS 31 VGO

FRESH FIG & PROSCIUTTO

MASCARPONE, CAMBOZOLA, THYME, BLACK PEPPER,
MARSHALL HONEY 34



SHAVED NAPA VALLEY LAMB

HARISSA, FETA, TOMATO CONSERVE, OREGANO OIL 34

Mains

NAPA VALLEY SUMMER CAVATELLI

BRENTWOOD CORN, FRESH BASIL, ARUGULA-GREEN WALNUT
PESTO, PECORINO 38 VGO

SEARED ARCTIC CHAR**

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

SALT-BAKED BRANZINO**

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

SPICE-RUBBED MARY'S PETALUMA HALF CHICKEN

CHARRED CABBAGE, SPRING VEGETABLE ESCABECHE,
GREEN GARLIC SAUCE 39 GF

WOOD-GRILLED PORK PORTERHOUSE CHOP**

CRISPY CIABATTA, WILTED FRISÉE,
CLEMENTINE-MUSTARD GLAZE 46 GFO/DF

CREEKSTONE PRIME RIBEYE**

CHARRED SHISHITO PEPPERS, BRENTWOOD CORN,
RADISH & KOHLRABI, GARDEN CHIMICHURRI 69 GF/DF*
ADD LOBSTER TAIL +28



Sides

ALL SIDES ARE GF



FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 16/11 VG

CRISPY ROMANO BEANS

DRAGONCELLO, LEMON, SALT 18 GF/VG

CHARRED BROCCOLI DE CICCIO

CRISPY GARLIC, CALABRIAN CHILI "AIOLI" 16 GF/VG

CAULIFLOWER POLENTA

PECORINO, BLACK PEPPER, LEMON 16 GF

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WITH GRATITUDE TO THE FARMERS, FORAGERS, WINEMAKERS, ARTISANS, AND GUESTS WHO BRING CLEMENTINE TO LIFE. — REBECCA WEITZMAN, EXECUTIVE CHEF



Intermezzo

BURRATA & SMOKED PROSCIUTTO BOARD

SEASONAL FRESH FRUIT, HOUSE-FERMENTED PICKLES,
CITRUS-SCENTED OLIVES, LOCAL MUSTARD, CLEMENTINE JAM,
WHIPPED SALTED BUTTER, CROSTINI 42 GFO

DAILY SELECTION OF FRESH-SHUCKED OYSTERS**

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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 19 GF/VGO

SQUASH BLOSSOMS & BURRATA FLATBREAD

HEIRLOOM TOMATO SAUCE, BLACK TRUFFLE 38 VGO

FRESH FIG & PROSCIUTTO FLATBREAD

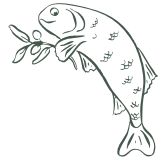
MASCARPONE, CAMBOZOLA, THYME, BLACK PEPPER, MARSHALL HONEY 34

FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 16/11 GF/VG

HOUSE-MADE GELATO

DAILY ASSORTED FLAVORS OF
GELATO AND SORBET 10 GF VGO



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