

Clementine

La Maitina

Starters

PASTRY BASKET

ASSORTED HOUSEMADE SEASONAL BREAKFAST PASTRIES 29

BURRATA & SMOKED PROSCIUTTO BOARD

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

SAVORY APPLE & RICOTTA PANCAKES

ROSEMARY CRÈME FRAÎCHE, BLACK PEPPER, MAPLE SUGAR 23

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



Brunch Plates

HOUSEMADE ANCIENT GRAIN GRANOLA & CULTURED COCONUT YOGURT

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

SEARED STEELHEAD TROUT

ROASTED BEETS, CUCUMBER, FINGERLING POTATO CRISPS,
DILL-CORIANDER LABNEH, SMOKED TROUT ROE CAVIAR 40

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

SWEET POTATO-BUTTERMILK WAFFLE

CRANBERRY-FRESH THYME JAM, SUGARED PECANS,
WHIPPED MAPLE BUTTER 29

LEEK & AGED CHEDDAR QUICHE

SALAD OF ENDIVE & POMEGRANATE 34

SHRIMP & CAULIFLOWER POLENTA

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

DUCK LEG CONFIT

SALAD OF BABY PEPPERY GREENS, CRISPY SMOKED DUCK,
FRESH FIG 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 DUROC PORK PORTERHOUSE CHOP

LYONNAISE SALAD, FRISÉE, BACON, TORN SOURDOUGH CROUTONS,
MUSTARD VINAIGRETTE, POACHED EGG 42

WOOD-GRILLED NAPA VALLEY LAMB BURGER

FRESH SHEEP'S MILK CHEESE, BABY LETTUCE, TOMATO,
CRISPY PICKLED PEPPERS, ROSEMARY AIOLI, HARISSA KETCHUP,
TOASTED POTATO BUN 32 GFO/DFO



Salads

*ADD TO ANY SALAD (ALL GF)

GRILLED SHRIMP 15 | MAINE LOBSTER TAIL 28 | SEARED STEELHEAD TROUT 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

ROASTED LOCAL CARROTS

CHARRED DATES, HONEY WHIPPED FETA, TORN HERBS,
SEASONAL GREENS, SPICED PUMPKIN SEEDS 19 GF/VGO



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 HEIRLOOM PUMPKIN

SAGE-BUTTERMILK AIOLI 18 GF

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



Stone-Cooked Flatbreads

*GF FLATBREADS AVAILABLE +3

SQUASH BLOSSOMS & BURRATA

HEIRLOOM TOMATO SAUCE,
BLACK TRUFFLE 38 VGO

ROASTED MUSHROOMS & KABOCHA PUMPKIN

SAGE PESTO, BUFFALO MOZZARELLA, PECORINO 31 VGO

JACOBSEN ORCHARDS PEAR & SMOKY PROSCIUTTO

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

STURGEON CAVIAR & YUKON GOLD POTATO

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



*GF- GLUTEN FREE *GFO- GLUTEN FREE OPTION *DF- DAIRY FREE *DFO- DAIRY FREE OPTION *VG VEGAN *VGO- VEGAN OPTION
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
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

Clementine La Stella

Appetizers

ITALIAN BURRATA & CRISPY PUMPKIN

SALAD OF BABY PEPPERY GREENS, SMOKED DUCK PROSCIUTTO,
50-YEAR-AGED SHERRY VINEGAR 32 GF

ROMANESCO CAULIFLOWER SOUP

ROASTED LOCAL SOUR GRAPES, MARCONA CRUMBLE,
TOASTED CUMIN "CREMA" 18 GF/VG

WOOD-GRILLED OCTOPUS

CHARRED & CRISPY HEIRLOOM EGGPLANT,
LATE HARVEST HEIRLOOM TOMATO VINAIGRETTE,
CILANTRO-CHILI OIL 32 GF/DF

SAVORY APPLE & RICOTTA PANCAKES

ROSEMARY CRÈME FRAÎCHE, BLACK PEPPER, MAPLE SUGAR 23

YELLOWFIN TUNA TARTARE

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

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

ARUGULA & FENNEL SALAD

PECORINO, PRESERVED CITRUS & CLEMENTINE DRESSING
19 GF/VGO

ROASTED RAINBOW CARROT & PEARL BARLEY SALAD

POMEGRANATE, PISTACHIO, CILANTRO-SCALLION DRESSING
19 VG

LOCAL BABY BEETS

CHOPPED CHICORIES, TOASTED PUMPKIN SEEDS,
RICOTTA SALATA, SAGE-CIDER VINAIGRETTE 19 GF/VGO



Stone-Cooked Flatbreads



*GF FLATBREADS AVAILABLE +3

SQUASH BLOSSOMS & BURRATA

HEIRLOOM TOMATO SAUCE,
BLACK TRUFFLE 38 VGO

ROASTED MUSHROOMS & KABOCHA PUMPKIN

SAGE PESTO, BUFFALO MOZZARELLA, PECORINO 31 VGO

JACOBSEN ORCHARDS PEAR & SMOKY PROSCIUTTO

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

NAPA VALLEY LAMB

HARISSA, FETA, TOMATO CONSERVE, OREGANO OIL 34



Mains

AUTUMN CAVATELLI

BRUSSELS SPROUTS, PINE NUTS, SAGE, PECORINO, LEMON,
BROWN BUTTER 39 VGO/GFO

FRESH SEAFOOD PASTA

MONTEREY BAY CALAMARI, OCTOPUS,
WILD-CAUGHT WHITE SHRIMP, MAINE LOBSTER,
HEIRLOOM CHERRY TOMATO SAUCE, CALABRIAN CHILI, OLIVES,
CAPERS, FRESH BASIL, TOASTED GARLIC BREADCRUMBS,
SQUID INK TONNARELLI 48



SALT-BAKED BRANZINO

FENNEL, CAPER, OVEN-DRIED TOMATO TAPENADE,
LEMON AIOLI 42 GF/DF

ROASTED PETALUMA BABY HEN

ROASTED TURNIPS & FIGS, THYME JUS 40 GF/DF

WOOD-GRILLED PORK PORTERHOUSE CHOP

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

BRAISED BISON SHORT RIB

MELTED LEEKS, PARSLEY ROOT,
ESTATE YOUNTVILLE DOLCETTO REDUCTION 52 GF/DF

CREEKSTONE PRIME NEW YORK STRIP

CHARRED BROCCOLI DE CICCIO, SPICY PICKLED PEPPERONCINI BUTTER
69 GF/DFO ADD LOBSTER TAIL +28



Sides

ALL SIDES ARE GF

FRENCH FRIES

TRUFFLE OR SMOKED SEA SALT 16/11 VG

STOKES FARM SWEET POTATOES

LIME-TAHINI SAUCE, TOASTED SEED CRUMBLE 19 GF/VG

CAULIFLOWER POLENTA

PECORINO, BLACK PEPPER, LEMON 16 GF

WOOD-GRILLED LOCAL CABBAGES

COLATURA DI ALICI, BOTTARGA,
HOUSEMADE CHILI OIL, GARLIC-PARSLEY
BREADCRUMBS 19 GF/DF



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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**

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 19 GF/VGO

SQUASH BLOSSOMS & BURRATA FLATBREAD

HEIRLOOM TOMATO SAUCE, BLACK TRUFFLE 38 VGO

JACOBSON ORCHARDS FRESH PEAR & PROSCIUTTO FLATBREAD

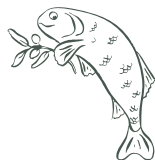
MASCARPONE, CAMBOZOLA, THYME, BLACK PEPPER, MARSHALL HONEY 34

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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