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, CLEMENTINE JAM,
WHIPPED SALTED BUTTER, CROSTINI 42 GFO

SAVORY APPLE & RICOTTA PANCAKES
ROSEMARY CRÈME FRAÎCHE, BLACK PEPPER, MAPLE SUGAR 23 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
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

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 DFO

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 GF

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/DF

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 GFO/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 32 GFO/DFO

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 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

Salads

ARUGULA & FENNEL SALAD
PECORINO, PRESERVED CITRUS & CLEMENTINE DRESSING
19 GF/VGO

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

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 GFO



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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CLEMENTINE

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

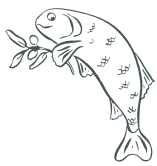
MASCARPONE, CAMBOZOLA, THYME, BLACK PEPPER, MARSHALL HONEY 34

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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