

## LUNCH & DINNER

Served from 11:00 a.m. – 10:00 p.m.

### TO SHARE

#### Cauliflower Custard

*Crispy Shallots, Smokehouse Bacon, Chive Oil*

#### California Cheese & Charcuterie

*Honey, Stone Ground Mustard, Cornichons*

### APPETIZER

#### Soup of the day

#### Roasted Sweet Corn Chowder

*Mexican Chorizo, Espelette Pepper*

#### Bruschetta Salad

*Grilled Rosemary Sourdough, Herb Pesto, Fresh Mozzarella, Heirloom Tomatoes, Arugula, Aged Balsamic, Extra Virgin Olive Oil*

### SANDWICHES

#### The Clement Burger<sup>2</sup>

*100% Angus Beef, Tillamook Cheddar, Smoked Bacon, Butter Lettuce, Tomato, Pickled Red Onion, French Fries*

#### Beyond Burger

*Roasted Bell Pepper, Balsamic Onions, Arugula, Tillamook White Cheddar, French Fries*

### ENTRÉE

#### Thyme Roasted Beef Tenderloin<sup>2</sup>

*Sweet Corn & Bacon Succotash, Heirloom & Avocado Salad*

#### Roasted Pear & Gorgonzola Flatbread

*Caramelized Onion Puree, Arugula, Aged Balsamic*

#### Rack of Lamb

*Charred Lemon, Fennel Puree, Green Olive & Caper Relish, Fennel Salad*

#### Pork Tenderloin

*Caramelized Stone Fruit, Cipollini Onions, White Bean Puree, Cumin & Citrus Roasted Carrots*

### SIDES

#### French Fries

#### Roasted Fingerling Potatoes

#### Mixed Green Salad

#### Roasted Sweet Corn with Jalapeno

#### Sautéed Summer Vegetables

#### Sesame & Scallion Buckwheat Soba

#### Poke Nachos<sup>1,2</sup>

*Marinated Ahi Tuna, Avocado, Serrano Pepper, Wakame, Sriracha Aioli, Wonton Chips or Lettuce Cups*

#### House Made Yukon Potato Chips

*Sweet Corn “Ketchup”*

#### Spice Seared Diver Scallops<sup>1,2</sup>

*Salsa Verde, Heirloom Tomatoes, Herb Salad, Lemon Oil*

#### Salinas Valley Greens

*Garlic Granola, Pickled Onion, Crispy Bacon, Lemon Herb Emulsion*

#### Prosciutto & Stone Fruit

*Gorgonzola, Frisee, Balsamic Fig Reduction, Mustard Vinaigrette*

#### Heirloom Tomato Grilled Cheese

*Rosemary Sourdough, Gruyere, Monterey Jack, Pickled Red Onion, Arugula Salad*

#### Smoked Turkey & Avocado

*Grilled Sourdough, Butter Lettuce, Smoked Bacon, Balsamic Aioli*

#### Sesame Seared Salmon<sup>2</sup>

*Buckwheat Soba Noodles, Ginger Teriyaki, Sesame Broccoli*

#### Rock Shrimp Capellini

*Heirloom Tomato, Gilroy Garlic, Basil, White Wine Butter*

#### Buttermilk Roasted Free Range Chicken

*Parmesan Potato Puree, Marcona Almonds, Romanesco, Madeira Jus*

#### Roasted Mushroom Crepes

*Melted Leeks, Caramelized Onion, Ricotta, Sautéed Baby Spinach, Petite Herb Salad, Smoked Paprika*

### DESSERT

#### Double Chocolate Rum Torte

*Luxardo Cherries, Whipped Cream*

#### Summer Corn Panna Cotta

*Shortbread Cookies, Blueberry Compote*

#### IT's-IT Gourmet Ice Cream Sandwich

*A Bay Area Tradition!*

#### Tin Pot Creamery

*Assorted Ice Cream*

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients

<sup>2</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions