

## LUNCH & DINNER

Served from 11:00 a.m. – 10:00 p.m.

### TO SHARE

#### Roasted Garlic Hummus, Olive Tapenade & Citrus Marinated Olives

Warm Pita Bread

#### Cheese and Charcuterie Plate

Three Cheese Selection and Assorted Charcuterie

### APPETIZER

#### Soup of the day

##### Brentwood Sweet Corn Soup

Buttermilk, Avocado, Smoked Paprika

##### Heirloom Tomatoes

Humboldt County Goat Cheese, Radish, Candied Pecans

##### Seared Day Boat Scallops<sup>2</sup>

Celery Root Slaw, Dill, Mustard Aioli

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

Marinated Raw Ahi Tuna, Avocado, Serrano Pepper, Wakame, Sriracha Aioli on Wontons Chips or Lettuce Cups

##### Seared Duck Rillettes

Golden Raisin Puree, Pistachio, Mustard, Baguette

##### Pan-Seared Dungeness Crab

Melon & Cucumber Puree, Sesame & Cilantro

##### Hudson Valley Foie Gras Torchon

Fig Mostarda, Brioche

### SANDWICHES

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

100% Angus Beef with Cheddar Cheese, Applewood Smoked Bacon, Crispy Onions, Shoestring Fries

#### Lobster Roll

Maine Lobster, Seasoned Mayonnaise and Celery in a roll served with a Mixed Green Salad

#### B.L.T. & T.<sup>1-2</sup>

Applewood Smoked Bacon, Young Arugula, Heirloom Tomato, Seared Tuna, Pickled Red Onion, Brioche Roll, Roasted Garlic Aioli Served with Mixed Green Salad

#### Asparagus, Burrata & Prosciutto

Naan Bread, Hummus, Lemon, Olive Oil, Pickled Red Onion Served with Homemade Potato Chips

### ENTRÉE

#### Seared Black Angus Filet<sup>2</sup>

Fingerling Potato Salad, Summer Beans, Truffle Vinaigrette

#### Gnocchi & Heirloom Tomato

Olive Oil, Basil, Mushrooms, Balsamic, Cauliflower Puree

#### Roasted Colorado Lamb Loin<sup>2</sup>

Summer White Bean "Cassoulet", Kalamata Olive, Goat Cheese, Roasted Peppers, Lemon, Artichoke, Arugula, Cipollini Onion

#### Miso & Honey Glazed Pacific Salmon<sup>2</sup>

Sesame Green Beans, Chili Beurre Blanc, Scallion Dirty Fried Rice – Scrambled Egg, Veggies, Roasted Chicken Liver

#### Seared Pacific Sea Bass<sup>2</sup>

Sweet Corn Pudding, Roasted Potatoes, Chimichurri

#### Artichoke & Fontina Agnolotti

Asparagus, Sweet Pea Puree, Truffle Butter

### DESSERT

#### Double Lemon Tart

Summer Strawberry Salad

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

A Bay Area Tradition!

#### Banana Spring Roll

Sesame Honey, Dark Chocolate Custard

#### Tin Pot Creamery

Assorted Ice Cream

### SIDES

#### Shoestring Fries

#### Roasted Fingerling Potatoes

#### Mixed Green Salad

#### Sautéed Summer Vegetables

#### Haricot Verts

<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