

POOL DECK MENU

TO SHARE

Roasted Garlic Hummus, Olive Tapenade & Citrus Marinated Olives

Warm Pita Bread

Cheese and Charcuterie Plate

Three Cheese Selection and Assorted Charcuterie

Poke Nachos¹⁻²

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

APPETIZER

Heirloom Tomatoes

Humboldt County Goat Cheese, Radish, Candied Pecans

Seared Day Boat Scallops²

Celery Root Slaw, Dill, Mustard Aioli

Pan-Seared Dungeness Crab

Melon & Cucumber Puree, Sesame & Cilantro

SANDWICHES

The Clement Burger²

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.¹⁻²

*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 Filet²

Fingerling Potato Salad, Summer Beans, Truffle Vinaigrette

Gnocchi & Heirloom Tomato

Olive Oil, Basil, Mushrooms, Balsamic, Cauliflower Puree

Miso & Honey Glazed Pacific Salmon²

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

Seared Pacific Sea Bass²

Sweet Corn Pudding, Roasted Potatoes, Chimichurri

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

To place your order please contact Guest Services by dialing “0”.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

THE CLEMENT HOTEL®
PALO ALTO