

# LUNCH & DINNER

Served from 11:00 a.m. – 10:00 p.m.

## TO SHARE

### Crostini

*Bacon & Onion Jam, Roasted Artichoke Tapenade*

### Cheese and Charcuterie Plate

*Three Cheese Selection and Assorted Charcuterie*

## APPETIZER

### Soup of the day

### Sugar Pie Pumpkin Bisque

*Crispy Parmesan*

### Roasted Butternut Squash Salad

*Goat Cheese Fritter, Arugula,  
Banyuls Vinaigrette*

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

*Roasted Chestnut Purée, Pickled Fennel*

## SANDWICHES

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

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

### Seared Scallop Po' Boy

*Fennel Slaw, Cider-Tarragon Vinaigrette,  
Applewood Smoked Bacon, Aioli,  
House Made Chips*

## ENTRÉE

### Seared Tenderloin of Beef<sup>2</sup>

*Potato Croquette, Mushroom & Cipollini Ragout,  
Brussels Sprouts, Pinot Reduction*

### Roasted Cauliflower Risotto

*Parmesan, Toasted Almond, Greens,  
Roasted Carrot Vinaigrette*

### Braised Lamb Shoulder

*White Bean Cassoulet, Rainbow Chard  
Root Vegetable, Artichoke*

## DESSERT

### Double Lemon Tart

*Toasted "Marshmallow", Berry Compote*

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

*A Bay Area Tradition!*

### Pumpkin Bread Pudding

*Vanilla Ice Cream, Cinnamon*

### Tin Pot Creamery

*Assorted Ice Cream*

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

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

### Crispy Organic Hen Egg

*Prosciutto, Dijon & Caper Aioli*

### Poached Pear Salad

*Gorgonzola, Butter Lettuce,  
Sweet & Spicy Bacon, Dijon Vinaigrette*

### Ricotta Gnocchi

*Pancetta, Sage, Parmesan, Butter*

### Hudson Valley Foie Gras Torchon

*Roasted Apple, Brioche, Pistachio Butter*

### Tenderloin Tip Sandwich<sup>1,2</sup>

*Caramelized Onion, Gorgonzola,  
Potato Aioli, Arugula*

### Grown Up Grilled Cheese

*Roasted Mushroom & Onion, Gouda, Shaved  
Virginia Ham, Tomato Jam, Rosemary Sourdough,  
House Made Chips*

### Duck, Duck...Goose!<sup>2</sup>

*Tea Smoked Duck Breast – Citrus Roasted  
Shallots, Duck Rillettes – Poached Pear & Dijon,  
Foie Gras – Pumpkin Butter*

### Crispy Skin Salmon<sup>2</sup>

*Chive & Crème Fraiche Whipped Potatoes,  
Bloomsdale Spinach, Citrus & Caper Salad*

### Macadamia Crusted Tuna<sup>2</sup>

*Miso Glazed Carrots, Bamboo Rice,  
Citrus Reduction*

## SIDES

### Shoestring Fries

### Mixed Green Salad

### Brussels Sprout

*with Balsamic, Bacon & Onion*

### Roasted Fingerling Potatoes

### Roasted Winter Vegetables

### Spaghetti Squash with Maple & Butter

### House Made Yukon Potato Chips

<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