

Clement

Summer Restaurant Week 2017

Lunch

July 24 – August 18, 2017

3 Courses | \$29

Burrata di Buffala

heirloom tomato carpaccio, olive lime caviar

Summer Gazpacho

watermelon, avocado and basil Aquafaba

Market Salad

dill-cucumber granite, sourdough croutons

Tuna Crudo

cucumber, white soy, Ikura pearls

8 Supplement

Saffron Risotto

seasonal vegetables, lemon

Add day-boat scallops

10 Supplement

Organic Salmon

sorrel, wilted watercress, Camargue rice

Grilled Organic Chicken Breast

upstate vegetables, BBQ Sauce, wild mushroom

Grilled Colorado Lamb Chops

eggplant babaganoush, coucous, tarator sauce

24 Supplement

Key Lime Gateaux

layers of key lime, raspberry cream raspberry sorbet

Chocolate Macaroon Tart

coffee ice cream, farmer's market berries

Cocktail and wine specials will be available.

