

SUPPER DECEMBER 9, 2025
TODAY'S THREE COURSE MENU

Pink lady apple salad with aged cheddar and hazelnut

Carina duck breast with coco beans and baby cabbage

Pu'er tea ice cream

75 Prix Fixe

All our food is sourced from local, regenerative, and organic farms, ranches and fisheries.

An 18% service charge is added to your bill to ensure fair, equitable wages for all. 100% of the service charge goes to all hourly staff in the form of higher compensation. Should you wish to include gratuity, it will be pooled and distributed amongst all hourly employees equally.

10% discount for current students, professors, Hammer members and one guest. No discounts on the aperitif menu.

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À La Carte

Table with 2 columns: Dish Name, Price. Rows include Potato and market vegetable soup, Smoked salmon, Little gem salad, Mixed lettuce salad, Baked Sonoma goat cheese, and Oeufs mayonnaise.

Table with 2 columns: Dish Name, Price. Rows include Cavatelli pasta, Gnocchi, Pacific tilefish, Stemple Creek ribeye, and Santa barbara spiny lobster.

Desserts

Table with 2 columns: Dish Name, Price. Rows include Chocolate pavé, Apple-berry crumble, Almond-brown butter cake, and Egg nog ice cream.

Small Bites

Table with 2 columns: Dish Name, Price. Rows include Clark Street bread, Parmigiano, Cheese board, and Fra'Mani salumi.

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