

## 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

Potato and market vegetable soup with parsley and olive oil	13
Smoked salmon with golden beets, California macadamias and herb salad	19
Little gem salad with anchovy dressing, breadcrumbs and Parmigiano	18
Mixed lettuce salad with garlic croutons and radish	12
Baked Sonoma goat cheese with mixed lettuces	21
Oeufs mayonnaise with smoked trout roe and Booneville espelette	18

Cavatelli pasta with tomato, basil, ricotta and Parmigiano	24
Gnocchi with Weiser farms squash, brown butter and sage	29
Pacific tilefish with herb aioli, finger limes, charred greens and yuzu	39
Stemple Creek ribeye with Yao Sheng potatoes and charred red scallions	60
Santa barbara spiny lobster with fregola, pea leaves and uni butter	42

### Desserts

Chocolate pavé with crème Chantilly	12
Apple-berry crumble	12
Almond-brown butter cake	12
Egg nog ice cream	10

### Small Bites

Clark Street bread and cultured butter	6
Parmigiano, dates and almonds	12
Cheese board	20
Fra' Mani salumi with olives	15

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