

SUPPER MAY 27, 2025

TODAY’S THREE COURSE MENU

Rockfish crudo with avocado and asparagus

Roasted pork with truffled farro, cherries and parsley

Lemon pound cake

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.

SUPPER MAY 27, 2025

À La Carte

Kumamoto oysters with balsamic mignonette	25
Summer squash soup with crème fraîche and saffron	15
Tuna carpaccio with smoked trout roe, arugula potato chips and aioli	28
Spanish tortilla with salted bass and potato	19
Gem salad with beets, cucumber and tahini dressing	20
Mixed lettuce salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	21
Baja bay scallops with celery root purée and nasturtium vinaigrette	23

Linguini alle vongole with fennel and Baja Venus clams	34
Ricotta gnocchi with English peas, fava beans and spring herbs	32
Rack of lamb with baba ghanoush, Romano beans, grilled artichokes and saffron vinaigrette	44
San Clemente bluefin tuna with sauce gribiche, squash and ponzu	34
Ribeye with grilled ramps, Bordelaise and potato gratin	60

Desserts

Chocolate pavé with crème Chantilly	12
Basque cheese cake	12
Apple-berry crumble	12
Mint ice cream	10

Small Bites

Roasted Almonds	8
Clark Street bread and cultured butter	6
Arancini with fontina and aioli	10
Salumi plate	20
Roasted carrots with salsa macha and lime crema	14
Parmigiano with dates and almonds	12
Lesbos feta and olives	12
Cheeseboard	20

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.