

SUPPER OCTOBER 8, 2025  
TODAY’S THREE COURSE MENU

Carrot salad with cumin vinaigrette, olives and feta	
Confit lamb, sweet potato, purslane, olives and yogurt sauce	
Bay leaf 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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<b>À La Carte</b>	
French breakfast radishes with cultured butter	12
Late season tomato soup with garlic croutons and Parmesan	13
Cuyama apple salad with Montgomery cheddar and hazelnuts	20
Mixed lettuce salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	21
Baja scallops with sunchokes, almonds and market okra	25
Gnocchi with browned butter, Weiser farms squash and sage	22
Grass fed ribeye with torpedo onions and Jimmy Nardellos	60
<b>Desserts</b>	
Chocolate pavé with crème Chantilly	12
Raspberry and fig leaf sorbet	10
Stonefruit and berry crumble	12
Tender almond cake	12
<b>Small Bites</b>	
Roasted Almonds	8
Clark Street bread and cultured butter	6
Salumi plate	20
Parmigiano with dates and almonds	12
Lesbos feta and olives	12
Cheeseboard	20
Arancini with fontina and aioli	10

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