

LUNCH JANUARY 13, 2023

TODAY'S THREE COURSE MENU

Chicory salad with anchovy and Parmesan

Mediterranean fish and shellfish stew with rouille toast

French lemon tart

45 Prix Fixe

ALL OUR FOOD IS SOURCED FROM A SELECTION OF LOCAL, REGENERATIVE, AND ORGANIC FARMS, RANCHES, AND FISHERIES.

AN 18% SERVICE CHARGE IS ADDED TO THE BILL. 10% DISCOUNT FOR STUDENTS & HAMMER MEMBERS.

LUNCH JANUARY 13, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	18
Indian-spiced chickpea salad with cauliflower, egg and green chutney	16

Mozzarella, prosciutto & arugula sandwich on focaccia	16
Spicy eggplant "bánh mì" sandwich on focaccia	16
Smoked salmon with cucumber and herbs on focaccia	20

Grilled duck breast salad with ginger, sesame and walnuts	25
Chiocciolate pasta with Tuscan pork ragù and Parmesan	24
Chicken Milanese with mozzarella, tapenade, arugula and Meyer lemon	24

Small Bites

Millet muffin	5
Roasted almonds	8
Parmigiano with dates and almonds	12
Clark Street country bread & cultured butter	5
Artisan salami with herbs & olives	10

Desserts

Chocolate pavé with crème Chantilly	12
Honey cake	12
Bay leaf ice cream	10
Apple-plum crumble	12
Bowl of Kishu mandarins	10

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LUNCH JANUARY 11, 2023

TODAY'S THREE COURSE MENU

Citrus salad with shaved fennel and turmeric vinaigrette

Vegetable curry with chickpeas, turnip, winter squash,
cauliflower, eggplant and coconut chutney

Honey cake

45 Prix Fixe

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LUNCH JANUARY 11, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	18
Indian-spiced chickpea salad with cauliflower, egg and green chutney	16

Mozzarella, prosciutto & arugula sandwich on focaccia	16
Spicy eggplant "bánh mì" sandwich on focaccia	16
Smoked salmon with cucumber and herbs on focaccia	20

Grilled duck breast salad with ginger, sesame and walnuts	25
Chicken breast alla Milanese with mozzarella, tapenade and arugula	24
Baja sea bass with brown butter, capers and peewee potatoes	26

Small Bites

Millet muffin	5
Roasted almonds	8
Parmigiano with dates and almonds	12
Clark Street country bread & cultured butter	5
Artisan salami with herbs & olives	10

Desserts

Chocolate pavé with crème Chantilly	12
Almond brown butter cake	12
Bay leaf ice cream	10
Frangipane plum cake	12
Bowl of Kishu mandarins	10

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LUNCH JANUARY 8, 2023

TODAY'S THREE COURSE MENU

Curly endive and chicory salad with egg
and anchovy vinaigrette

Tuscan pork loin with rosemary, chanterelles, white beans
and salsa verde

Watermelon granita with pomegranate

45 Prix Fixe

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LUNCH JANUARY 8, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	18
Indian-spiced chickpea salad with cauliflower, egg and green chutney	16
Gem salad with lemon and Parmesan	18

Mozzarella, prosciutto & arugula sandwich on focaccia	16
Spicy eggplant "bánh mì" sandwich on focaccia	16
Smoked salmon with cucumber and herbs on focaccia	20

Huevos rancheros with New Mexican-style red chile and tortilla	18
Baja sea bass with brown butter, capers and peewee potatoes	26

Small Bites

Millet muffin	5
Roasted almonds	8
Parmigiano with dates and almonds	12
Clark Street country bread & cultured butter	5
Artisan salami with herbs & olives	10

Desserts

Chocolate pavé with crème Chantilly	12
Almond brown butter cake	12
Bay leaf ice cream	10
Lemon pound cake	12
Bowl of Kishu mandarins	10

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