

## SUPPER MARCH 22, 2025

### TODAY'S THREE COURSE MENU

Santa Barbara box crab salad with mayonnaise,  
avocado and toasted buckwheat

Rack of lamb with artichokes, fava beans and red wine sauce

Angel food cake with strawberries

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

Baja Kumamoto oysters with balsamic mignonette	25
Santa Barbara vermillion rockfish tartare with smoked trout roe, ginger and amaranth	23
Andalusian garlic soup with savory croutons poached egg and spring onions	15
Green bean salad with whipped feta, almond & saffron vinaigrette	19
Gem salad with anchovy dressing and breadcrumbs	22
Mixed lettuce salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	21
Baja Bay scallops with ajo blanco, tangerines and fava beans	23
Spanish tortilla with salted bass and potato	16
Tagliolini with Santa Barbara sea urchin and yuzu	38
Lasagna beef ragú with radicchio tardivo	33
Ricotta gnocchi with English peas and leek broth	32
Santa Barbara spiny lobster risotto with Venus clams, chorizo and lemon	35
Santa Barbara vermillion rockfish with snap peas, chanterelles and sauce Bercy	38
Stemple Creek Ranch ribeye with Hervé Mons bleu, black truffles, grilled beets and Bordelaise	60

### Desserts

Chocolate pavé with crème Chantilly	12
Tender almond cake	12
Apple-berry crumble	12
Pomegranate granita	10

### Small Bites

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

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