

SUPPER APRIL 16, 2025

TODAY'S THREE COURSE MENU

Citrus salad with ramps, pistachio and passion fruit vinaigrette

Vegetable curry with market vegetables and basmati rice

Pistachio cake with rose scented 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

Kumamoto oysters with balsamic mignonette	25
Garlic soup with savory croutons and poached egg	15
Vermillion rockfish tartare with smoked trout roe, ginger and amaranth	23
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 green almond picada and celeriac purée	23
Omelette crespéus with ramps, Rispens cheese & beurre blanc	32
Linguine alle vongole with fennel and manilla clams	34
Ricotta gnocchi with English peas, fava beans and leek broth	32
Baja striped bass with morels and asparagus	38
Braised pork in cream with cabbage and chanterelles	44
Ribeye with grilled ramps, Bordelaise and potato gratin	60

Desserts

Chocolate pavé with crème Chantilly	12
Tender almond cake	12
Apple-berry crumble	12
Blood orange and passionfruit sorbet	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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