

SUPPER FEBRUARY 28, 2025

TODAY'S THREE COURSE MENU

Burrata with fava beans, arugula and prosciutto

Duck breast in spring ragú of artichokes,
chanterelles and peas

Vanilla 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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À La Carte

Kumamoto oysters with balsamic mignonette	25
Santa Barbara box crab salad with avocado, tangerines and nasturtium	27
French onion soup with Comté cheese and toasted baguette	15
Celery and puntarelle salad with Lesbos feta, dates & Meyer lemon	22
Misticanza salad with breadcrumbs, anchovies and Parmesan	22
Mixed lettuce salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	21
Baja Bay scallops with tamarind curry, grapefruit and watercress	27
Spanish tortilla with salted bass and potato	19

Tagliolini with Santa Barbara sea urchin and yuzu	38
Chioccioline alla Bolognese with pecorino Romano	29
Ricotta gnocchi with peas, hedge hog mushrooms and black truffles	39
Lobster risotto with Venus clams, chorizo and lemon	33
Baja striped bass with smoky potato broth, cabbage and turnips	36
Stemple Creek Ranch ribeye with Hervé Mons bleu, Périgord truffles, grilled beets and Bordelaise	60

Desserts

Chocolate pavé with crème Chantilly	12
Tender almond cake with market strawberries	12
Apple-berry crumble	12
Orange blossom panna cotta	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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