

## SUPPER OCTOBER 17, 2024

### TODAY'S THREE COURSE MENU

Gem lettuce salad with raisins, walnuts and labneh dressing

Duck breast with butternut squash purée,  
Brussel sprouts and pomegranate sauce

Strawberry-guava sorbet

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

|  |    |
|--|----|
| Kumai oysters with balsamic mignonette                   | 25 |
| Brandade with roasted red pepper and parsley salad       | 14 |
| French onion soup with Comté cheese and baguette         | 15 |
| Burrata with tomato, basil and focaccia croutons         | 21 |
| Misticanza salad with breadcrumbs, anchovy and Parmesan  | 22 |
| Mixed lettuce salad with garlic croutons                 | 12 |
| Baked Sonoma goat cheese with mixed lettuces             | 21 |
| Baja Bay scallops with polenta, brown butter and parsley | 24 |
| Wild mushroom toast with frisée salad                    | 27 |

Chiocciole pasta with nduja, tomato and basil 30

Menorcan fish stew with spiny lobster, Baja striped bass and fennel 48

Stemple Creek Ranch ribeye with bordelaise,  
grilled radicchio and sunchoke purée 49

### Desserts

|                                     |    |
|-------------------------------------|----|
| Chocolate pavé with crème Chantilly | 12 |
| Date pudding                        | 12 |
| Apple-quince crumble                | 12 |
| Green tea-melon granita             | 10 |

### Small Bites

|  |    |
|--|----|
| Roasted Almonds                        | 8  |
| Clark Street bread and cultured butter | 6  |
| Arancini with fontina and basil aioli  | 10 |
| Salumi plate                           | 20 |
| Stuffed squash blossoms with ricotta   | 16 |
| Parmigiano with dates and almonds      | 12 |
| Feta and olives                        | 12 |
| Cheeseboard                            | 20 |

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