

## SUPPER NOVEMBER 22, 2024

### TODAY'S THREE COURSE MENU

Radicchio and cabbage with black mustard seed vinaigrette

Farmers market curry of chanterelles, butternut squash,  
baby carrots and spinach with basmati rice and mint chutney

Cardamom-yogurt set 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
Raw tuna with avocado, yuzu and wax beans	18
French onion soup with Comté cheese and baguette	15
Brandade with roasted red pepper and parsley salad	14
Beet salad with pomegranate, arugula and labneh	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
Omelette crespés with chanterelles, spinach and black truffle beurre blanc	30
Linguini with guanciale, tomato, red onion and pecorino	30
Celery root tortellini with Rush Creek Reserve cheese and Burgundy black truffles	50
Menorcan fish stew with spiny lobster, Baja striped bass and fennel	48
Stemple Creek Ranch ribeye with bordelaise, peewee potatoes, grilled radicchio and sunchoke purée	49
<b>Desserts</b>	
Chocolate pavé with crème Chantilly	12
Tender almond cake	12
Apple-quince crumble	12
Strawberry-guave sorbet	10
<b>Small Bites</b>	
Roasted Almonds	8
Clark Street bread and cultured butter	6
Arancini with fontina and aioli	10
Salumi plate	20
Stuffed squash blossoms with ricotta	16
Parmigiano with dates and almonds	12
Feta and olives	12

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