

TMACS

STARTERS

- Antipasto** 24
charcuterie and artisan cheese, marinated olives
Spanish roasted nuts, dried fruit, fig jam, crackers
- Seared Ahi*** 18
harissa-blackened, seared rare, citrus tamari reduction
mango salsa, avocado, black lava salt, plantain chips
- Charred Octopus** 18
charred lemon, saffron aioli, baby potatoes
frisee, aleppo pepper chimichurri
- English Pea Bruschetta** 17
mint, tarragon, basil goat cheese
thyme, white truffle oil, balsamic reduction
- Arancini** 16
smokey romesco, delice de bourgogne, wild mushrooms
truffle aioli, Parmigiano-Reggiano
- Cream of Asparagus Soup** 12
balsamic reduction, green oil, black lava salt

SALADS

- Baby Beets** 17
red oak, baby carrots, fresh english peas, marcona almonds
goat cheese mousse, honey mustard seed vinaigrette
- Brussels Sprouts*** 17
apples, bacon, pistachio, mint, sage, parmesan aioli
balsamic fig glaze
- Strawberry** 16
celery, julienne red onion, candied walnuts, prosciutto
wild arugula, frisee, smoked fetta, cardamon vinaigrette
- Garden** 15
wild greens, frisee, baby carrots, cherry tomatoes
baby beets, cucumbers, toasted pepitas
house lemon vinaigrette

PASTAS & MORE

- Prawn and Scallop** 32
pan seared, fired roasted red bell peppers
potato latke, apple fennel slaw, pernod cream sauce
- Lobster Mac & Cheese** 31
lobster tail, cavatappi pasta, smoked gouda, smoked fontina
lemon herb gremolata, Parmigiano-Reggiano
- Bolognese** 28
milk-braised wagyu beef and pork, tomato ragu
mixed herbs, Parmigiano-Reggiano
- Duck Ragu** 28
house-made pasta, pancetta, tomato-juniper berry braised
Parmigiano-Reggiano
- Spring Gnocchi** 27
asparagus, english peas, kale, cherry tomatoe
golden beet emulsion, torn burrata, green garlic pesto

LAND and SEA

- RR Ranch Beef Tenderloin*** 53
bacon potato stacks, cauliflower puree, asparagus
cipollini onions, brandy tri-color peppercorn sauce
- Wild King Salmon*** 37
lemon grass coconut curry sauce, wasabi risotto cake
baby bok choy, crispy wontons
- Pork Shank** 35
achiote and pineapple braised, creamy four cheese polenta
Sautéed kale, baby carrots
- Black Cod** 35
blood orange miso glazed, ginger carrot puree
baby bok choy, crispy sushi rice cake
- Chicken Marsala** 33
panko-parmesean breaded, fried mascapone polenta cake
oyster mushrooms, marsala cream sauce, fried sage

Ask your server about our current dessert offerings

* Foods that contain raw or undercooked ingredients may increase your risk for food-borne illness.
Please inform your server of any dietary restrictions or allergies.

