TMACS

STARTERS

Antipasto 25
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, smokey romesco, roasted fingerlings
frisee, aleppo pepper chimichurri

Chanterelle Bruschetta 17
grilled ciabatta, whipped goat cheese, thyme, truffle oil

Smoked Salmon Mousse Dip 16
zesty lemon cream cheese, dill, capers, salmon roe
plantain chips, crostini, crackers

Coconut Butternut Squash 12
toasted pepitas, green oil, black lava salt

SALADS

Grilled Butternut Squash 17
burrata, candied walnuts, julienne apples, pomegranate
arugula, maple honey thyme vinaigrette

Brussels Sprouts* 17
apples, bacon, pistachio, mint, sage, parmesan aioli
balsamic fig glaze

Garden 16
wild greens, frisee, baby carrots, cherry tomatoes
green beans, cucumbers, toasted pepitas, hard boiled egg
house lemon vinaigrette

PASTAS & MORE

Lobster Mac & Cheese 32
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

Braised Oxtail Ragu 28
house-made pasta, red wine-tomato braised
Parmigiano-Reggiano

Sweet Potato Gnocchi 27
sauted kale, wild mushrooms, brown butter sage sauce
toasted pine nuts, pecorino romano

LAND and SEA

RR Ranch Beef Tenderloin* 55
pressed potato and bacon stacks, oven charred brussels
black garlic puree, caramelized sweet onion demi glace

Wild King Salmon* 37
crispy rice cake, baby carrots, edamame
pomegranate molasses miso glaze

Lamb Chops* 36
chickpea puree, charred zuchinni, couscous tabouleh salad
roasted garlic and charmoula compound butter

Alaskan Halibut 36
cauliflower veloute sauce, green tomato salsa verde
roasted fingerlings, green beans, herbed green oil

Duck Breast 33
crispy sear, white bean ragout, pancetta, kale
roasted carrot puree, fig demi glace

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.

