

TMACS

STARTERS

Antipasto 23

charcuterie and artisan cheese, marinated olives
Spanish roasted nuts, dried fruit, crackers

Seared Ahi* 17

harissa-blackened, seared rare, citrus tamari reduction
papaya salsa, avocado, black lava salt, plantain chips

Wild Mushroom Bruschetta 17

bunapi, shitake, oysters mushrooms, goat cheese
thyme, white truffle oil, balsamic reduction

Charred Octopus 17

charred lemon, saffron aioli, baby potatoes
frisee, aleppo pepper chimichurri

Arancini 15

smokey romesco sauce, delice de bourgogne, basil oil
opal basil, black lava salt, Parmigiano-Reggiano

Butternut Squash Soup 12

basil oil, black lava salt, pepitas, fried sage

SALADS

Baby Beets 16

raddichio, baby kale, shaved fennel, grape fruit
shaved parmesan , horseradish caper vinaigrette

Brussels Sprouts* 16

apples, bacon, pistachio, mint, sage, parmesan aioli
balsamic fig glaze

Butternut Squash 16

goat cheese, candied walnuts, julienne pears, baby kale
frisee, pomegranate seeds, maple sage vinaigrette

Garden 15

wild greens, frisee, baby carrots, cherry tomatoes
baby beets, cucumbers, toasted pepitas
house lemon vinaigrette

PASTAS

Cappelleti 29

pork sausage stuffed, ricotta, fresh clams tomato fennel sauce
fire roasted red bell peppers, grilled baguette

Lobster Mac & Cheese 29

lobster tail, cavatappi pasta, smoked gouda, smoked fontina
lemon 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

Parsnip Gnocchi 26

bunapi, shitake, oysters mushrooms, kale
compound miso-brown butter, fried leeks

LAND and SEA

RR Ranch Beef Tenderloin* 50

bacon potato stacks, cauliflower puree, roasted baby carrots
brandy tri-color peppercorn sauce, red sorrel

Wild King Salmon* 37

lemon grass coconut curry sauce, wasabi risotto cake
baby bok choy, crispy wontons

Lamb shank 34

garam masala, cauliflower puree, roasted baby carrots
Sautéed kale, red wine rosemary jus

Black Cod 34

sesame crusted, blood orange miso glazed, baby bok choy
crispy sushi rice cake, chives

Veal Marsala 32

creamy whipped sweet potatoes, crispy brussel sprouts
madeira mushroom cream sauce

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.

