

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
mango salsa, avocado, black lava salt, plantain chips

Fig and Brie Bruschetta 17

French brie, caramelized onion and bourbon jam
balsamic reduction, micros

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

Watermelon, Peach Gazpacho 12

basil oil, black lava salt, micro greens

SALADS

Burrata 16

baby beets, heirloom tomatoes, opal basil, tarragon
black lava salt, lemon vinaigrette, micros

Brussels Sprouts* 16

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

Grilled Corn 16

sweet peppers, cucumbers, red onions, cherry tomatoes
avocado lime crema, red chili aioli, cotija cheese

Garden 15

wild greens, baby carrots, cherry tomatoes
green beans, baby beets, cucumbers, toasted pepitas
baby beets, house vinaigrette

PASTAS

Seafood fettuccine 38

salmon, shrimp, scallop, mussels, peas, parsley
Parmigiano-Reggiano

Lobster Mac & Cheese 29

cavatappi pasta, smoked gouda, smoked fontina
lemon dill 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

Primavera 27

house-made pasta, corn, zucchini, kale, green beans
cherry tomatoes, pistachio basil pesto, Parmigiano-Reggiano

LAND and SEA

RR Ranch Beef Tenderloin* 50

bacon wrapped baby potatoes, cauliflower puree
green beans, grilled heirloom tomato, brandy peppercorn sauce

Wild King Salmon* 37

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

Lamb shank 33

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

Quail 33

shitake mushrooms and barley stuffed, summer succotash,
madeira fig demi-glace

Pork Tenderloin 32

carrot ginger puree, baby bok choy, hoisin sauce glaze

Ask your server about our current dessert offerings

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

