

# TMACS

## STARTERS

- Antipasto** 16  
charcuterie and artesian cheeses  
marinated olives, assorted nuts
- Seared Ahi\*** 14  
harissa-blackened, seared rare  
plantain chips, avocado, mango salsa
- Wild Mushroom Bruschetta** 13  
mixed mushrooms, herbed chevre  
white truffle oil, balsamic reduction, crostini
- English Pea Bruschetta** 13  
basil and mint, EVOO, crumbled fetta, crostini
- Carpaccio** 12  
prosciutto di parma, spiced huckleberry preserve  
parmigiano-reggiano, pickled pearl onions  
lavender salt

## PASTAS

- Seafood Linguine** 29  
cracked black pepper pasta, torn basil  
shrimp, halibut, clams, mussels  
lemon-caper butter sauce
- Lobster Ravioli** 28  
baked lobster tail, gorgonzola cream sauce  
pine nut gremolata, parmigiano-reggiano
- Pappardelle Bolognese** 26  
milk-braised beef and pork ragu, mixed herbs  
parmigiano-reggiano
- Wild Mushroom Gnocchi** 24  
mixed mushrooms, kale, romanesco, parsnip puree  
parmigiano-reggiano, white truffle oil

## SALADS

- Brussels Sprouts\*** 14  
apples, bacon, pistachio, mint, sage  
balsamic reduction, parmesan aioli
- Pear** 13  
candied walnuts, gorgonzola dolce, dried  
cranberries, arugula-frisee, cardamon infused  
vinaigrette
- Beet** 13  
baby beet, arugula, frisee, shaved fennel, mint  
fennel-spiced yogurt, grapefruit, almonds  
preserved lemon vinaigrette
- House Garden** 13  
wild greens, seasonal vegetables, cherry tomatoes  
cucumbers, toasted pepitas, english pea vinaigrette

## LAND and SEA

- RR Ranch Beef Tenderloin\*** 38  
parsnip puree, black garlic, romanesco, baby potatoes  
wild huckleberry demi-glaze
- Lamb Chops** 32  
carrot puree, grilled asparagus, pearl onions  
chermoula sauce
- Alaskan Halibut\*** 28  
pan seared, saffron tomato broth, razor clams  
squid ink pasta, sourdough
- Duck** 25  
crisp duck, baby beets, lentils, carrot puree  
watercress pesto, date glaze

## SOUP

- Cream of Asparagus** 12

Ask your server about our current dessert offerings