

TMACS

STARTERS

- Antipasto** 17
charcuterie and artesian cheeses
marinated olives, assorted nuts
- Seared Ahi*** 15
harissa-blackened, seared rare
plantain chips, avocado, mango salsa
- Calamari** 15
crispy fried, thinly-sliced sweet peppers
roasted garlic aioli, sweet chili sauce
- Wild Mushroom Bruschetta** 13
mixed mushrooms, herbed chevre
white truffle oil, balsamic reduction, crostini
- English Pea Bruschetta** 13
basil and mint, EVOO, crumbled feta, crostini

PASTAS

- Seafood Linguine** 30
cracked black pepper pasta, torn basil
shrimp, halibut, clams, mussels
lemon-caper butter sauce
- Crab Ravioli** 30
baked lobster tail, crab-stuffed ravioli
saffron tomato bisque, basil, tobiko
- Pappardelle Bolognese** 26
milk-braised beef and pork ragu, mixed herbs
parmigiano-reggiano
- Cauliflower Steak** 25
green chickpea puree, blistered heirloom tomatoes
castelvetro tapenade, chimichurri

SALADS

- Brussels Sprouts*** 14
apples, bacon, pistachio, mint, sage
balsamic reduction, parmesan aioli
- Pear** 13
candied walnuts, gorgonzola dolce
blueberries, mixed greens, 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*** 39
parsnip puree, black garlic, green beans, baby potatoes
wild fig demi-glace
- Lamb Chops** 33
carrot puree, crispy brussels sprouts, pearl onions
chermoula sauce
- Alaskan Halibut*** 32
pan seared, parsnip puree, pancetta
corn, fried sage
- Wild King Salmon*** 32
basil and mint-crust, grilled peach, heirloom tomato
burrata cheese, balsamic fig glaze
- Duck** 25
crisp duck, baby beets, lentils, carrot puree
watercress pesto, date glaze

SOUP

- Cotton Candy Grape Gazpacho** 12
marcona almonds, black lava salt, basil oil

Ask your server about our current dessert offerings