

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 Chanterelle Bruschetta** 13
mixed mushrooms, gorgonzola dolce mousse
white truffle oil, balsamic fig glaze
- Heirloom Tomato Bruschetta** 13
basil, mint, saffron, EVOO, crumbled feta

PASTAS and more

- Seafood Rice Bowl** 31
cod, salmon, clams, mussels, shrimp
red curry coconut broth
sweet italian peppers
- Crab Ravioli** 26
crab-stuffed ravioli, caper dill cream sauce
lemon gremolata, parmigiano-reggiano
- Pappardelle Bolognese** 26
milk-braised beef and pork ragu, mixed herbs
parmigiano-reggiano
- Cauliflower Steak** 25
green chickpea puree, blistered heirloom tomatoes
castelvetro tapenade, mint pesto

SALADS

- Brussels Sprouts*** 14
apples, bacon, pistachio, mint, sage
balsamic fig glaze, parmesan aioli
- Burrata** 14
blood oranges, grapefruit, red oak
honey, cardamom gastrique
- Grilled Radicchio** 14
green chickpea, poached quail egg
toasted hazelnuts, lemon-tahini vinaigrette
- House Garden** 13
wild greens, seasonal vegetables, cherry tomatoes
cucumbers, toasted pepitas, tarragon vinaigrette

LAND and SEA

- RR Ranch Beef Tenderloin*** 40
parsnip puree, black garlic, grilled endive
baby potatoes, wild fig demi-glace
- Lamb Chops** 33
mint pesto, parsnip puree, house pickled berries
chanterelle mushrooms
- Black Cod*** 32
pan seared, prosciutto-wrapped, carrot puree
corn, baby bok choy, fried sage
- Wild King Salmon*** 34
saffron-tomato-fennel white bean ragu
sauteed kale, basil top
- Duck** 27
confit crispy duck, wheat berry butternut squash salad
carrot puree, watercress pesto, juniper berry glaze

SOUP

- Coconut Curry Butternut Squash** 12
pepitas, black lava salt, basil oil

Ask your server about our current dessert offerings