

TMACS

STARTERS

Antipasto 19

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

Zucchini Bruschetta 14

mascarpone-butternut squash spread
sage, shaved manchego, toasted pepitas

Tomato Bruschetta 14

heirloom tomatoes, basil, mint, tarragon
balsamic reduction, feta

Butternut Squash 12

coconut, toasted pepitas, basil oil, black lava salt

SALADS

Brussels Sprouts* 14

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

Butternut Squash 14

julienne pears, baby kale, candied walnuts
goat cheese, maple syrup Vinaigrette

Burrata 14

grilled peaches, heirloom tomatoes
compressed watermelon, opal basil

House Garden 13

wild greens, seasonal vegetables
cherry tomatoes, toasted pepitas
cucumbers, house vinaigrette

PASTAS

Crab Ravioli 26

crab stuffed ravioli, peas, lemon gremolata
caper dill cream sauce, parmigiano-reggiano

Pappardelle Bolognese 26

milk-braised wagyu beef and pork, ragu
mixed herbs, parmigiano-reggiano

Agnolotti 26

lemon ricotta, shitakes, chickpeas, kale
lemon-thyme butter, parmigiano-reggiano

LAND and SEA

RR Ranch Beef Tenderloin* 42

parsnip puree, black garlic, roasted brussels
baby potatoes, fig demi-glace

Prawn and Scallop 35

pan seared, crispy potato cake, apple-fennel slaw
sweet peppers, pernod cream sauce

Wild Alaskan Halibut 34

pan seared, corn risotto cake, baby carrots
french beans, saffron beurre monte sauce

Lamb Chops* 33

smoked turmeric-yogurt, Shitake mushrooms
chicpea puree, castalvetrano tapenade, mint pesto

Quail* 26

citrus-cinnamon brined, pancetta-date stuffed
roasted baby root vegetables, port orange reduction

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.

