

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
- Confit Duck Bruschetta** 15
gorgonzola dolce mousse, balsamic cherries
slivered almonds
- English Pea Bruschetta** 14
English peas, mint, basil, feta cheese
- Cream of Asparagus Soup** 12
balsamic reduction

SALADS

- Brussels Sprouts*** 14
apples, bacon, pistachio, mint, sage
balsamic fig glaze, parmesan aioli
- Chevre** 14
julienne pears, marcona almonds red currant puree
kumquat marmalade, verjus vinaigrette
- Baby Kale** 14
asparagus, hazelnuts, orange-tarragon vinaigrette
shaved manchego
- House Garden** 13
wild greens, seasonal vegetables
cherry tomatoes, toasted pepitas
cucumbers, house vinaigrette

PASTAS and more

- Mediterranean Mussels** 28
basmati rice, tatsoi, yuzo kosho
fresno chilies, lemongrass
- Crab Ravioli** 26
crab stuffed ravioli, caper dill cream sauce, purple asparagus
lemon gremolata, parmigiano-reggiano
- Pappardelle Bolognese** 26
milk-braised beef and pork ragu, mixed herbs
parmigiano-reggiano
- Agnolotti** 26
morels, lemon ricotta, English peas, kale
lemon -thyme butter

LAND and SEA

- RR Ranch Beef Tenderloin*** 42
parsnip puree, black garlic, french beans
baby potatoes, fig demi-glace
- Lamb Chops** 33
smoked yogurt, macerated cherries, shitake mushrooms
mint pesto
- Chilean Sea Bass** 35
pan seared, asparagus risotto cake, baby carrots
saffron beurre monte sauce
- Maple Leaf Duck** 26
seared breast, golden beet puree, roasted baby beets
kale, plum duck jus, french beans

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.