



“the’ **JAMÓN IBÉRICO**,
garlic crouton 16

farm fresh **DEVILED EGGS**,
pickled onions, bacon 6

bengali sweet potato **PAKORA**,
yogurt-truffle dip 6

herb roasted **ALMONDS**, bay,
sage, rosemary 6

citrus **MARINATED**
OLIVES 6

season’s first **TEMPURA SQUASH**
BLOSSOMS, black garlic aioli,
togarashi 13

black truffle **GRILLED CHEESE**,
fontina val d’aosta, pain de mie 48

ed george’s **HEIRLOOM TOMATOES**, burrata cheese, basil, madras curry 16

fiddler’s green farm **BABY LETTUCES**, zee lady peach, black walnut, yogurt-herb dressing 13

japanese **HAMACHI CRUDO**, yuzu, dinosaur egg pluot, jalapeño, shiso 18

purple cherokee **TOMATO SOUP**, mediterranean cucumber, taggiasca olive, fontina cheese tart 13

maine **SEA URCHIN**, persian melon carpaccio, forbidden rice, oboro kombu 23



maryland **SOFT SHELL CRAB**, bossam radish, negi, chile sambal, lime 21

bellwether farms ricotta cheese **RAVIOLI**, lobster mushroom, panache fig, myrtle, brown butter, pistachio 25

little farm **POTATO GNOCCHI**, chanterelle mushroom, hobb’s smoked bacon, negi, black truffle 34

house made **CRESTE DI GALLO**, morrocan chicken ragu, saffron, tinkerbelle pepper, pecorino romano 24

maine **LOBSTER RISOTTO**, brentwood corn, tenbrink farm tomato, piment d’espelette 31

house made **STROZZAPRETI**, tomato conserva, parmigiano-reggiano, basil, black truffle 34



milk fed **VEAL SWEETBREAD**, g & s corn, charred pepper, sweet & sour tomato 34

maine **DIVER SCALLOPS**, romanesco zucchini, castelvetro olive, atomic grape tomato 33

bodega bay **KING SALMON**, piperada, smoked pimentón, little farm potato, boar lardo 33

akaushi **BEEF DUO**, filet, short rib ragu, polenta, summer vegetable fricassee, foraged mushroom, olive 46

schmitz ranch **PORK BELLY**, yukon potato, iacopi farm summer beans, mustard jus 34

prime dry-aged **NY STRIP** for 2, succotash, romano beans, TORC mac-n-cheese, red wine sauce 91

creamy coconut **BASMATI RICE**,
pickled onions 8

foraged **MUSHROOMS**, hen of the woods,
king trumpet, croutons 12

little farm **AMAROSA FINGERLING**
POTATOES, bacon, scallions,
crème fraîche 8

TORC **MAC-N-CHEESE**, cave aged gruyère,
mornay sauce 12

iacopi farm **SUMMER BEANS**, mustard,
corbaci pepper pickle, yuzu 11

saskatchewan **GOLDEN CHANTERELLES**,
veal feet, garlic parsley 26

date:
09 / 16 / 2018



Due to California water shortage, TORC will pour complimentary sparkling or still water upon request only.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.
A 20% gratuity may be added for parties of 5 or more.