

Tim-Bir Alley Dinner Menu

“To create something exceptional you must be relentlessly focused on the smallest details” - Giorgio Armani”

Starters

Chefs Soup of the Evening ~ 8

Selection of Local Artisan Cheeses (3) ~14

Country Venison Pistachio Pate, served with Accoutrements ~ 10

**Chef Val’s Signature Caesar Salad
Parmesan Cheese Custard, Chiffonade of Romaine, Anchovy Dressing, Crisp
Garlic Chips ~ 11**

Shrimp and Spinach Raviolis, Heirloom Tomato Sauce ~ 14

House-made Hummus, Black Olive Tapenade, Naan and Crudite ~ 12

Mains

**“Truffle Mac & Cheese” ~ 25
Truffle Bechamel, Local Cheeses, Orecchiette Pasta, Panko Crust**

Our Signature Pork, Veal and Beef Bolognese, Saffron Fettuccine~ 26

**Skin-on Verlasso Salmon, Olive Oil Poached Tomatoes, Herts Verte, New
Potatoes, Black Olive Vinaigrette * ~ 30**

**Crispy Duck Breast, Toasted Israeli Couscous, Zucchini Noodles, Wild
Mushroom Broth *~ 32**

**Coffee Rubbed Grilled PT Farm Sirloin Steak, Fermented Black Garlic Potatoes,
Bacon Jam, RW Sauce * ~ 34**

***Consuming raw or undercooked Meats, Poultry, Seafood or Eggs may increase your risk
of foodborne illness***

*****Splitting Fee on Main Course ~ 10**

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