

*Timbir Alley Restaurant 7 Main St. Littleton, N.H. 03585 / 603.444.6142 / travelers-gourmet.com*

*Dinner Menu*

*Starters*

*Soup of the evening/ 8*

*Spring Pea Risotto/ Sunny side up Vermont Quail Egg/ Pea Shoots / 10*

*Selection of Local Cheeses/ Accoutrements/ serves two / 16*

*Sesame Seared and Chilled Yellowfin Tuna/ Daikon Fennel Napa Cabbage, Miso Slaw/ Tobiko Roe/ Wasabi/ 14*

*Rilette of Rabbit/ Whole Grain Mustard/ Pickled Vegetables/ Crostini/ 12*

*Salads*

*Chef Val's Signature Caesar Salad*

*Parmesan Cheese Custard/ Romaine Lettuce/ Garlic Chips/ House Caesar Dressing/ 12*

*Local Lettuces/ Shaved Fennel/ Radishes/ Bayley Hazen Blue Cheese/ Orange Supremes/ Candied Pistachios/ 12*

*Mains*

*Roasted Freebird Chicken Breast/ Buckwheat Quinoa Pilaf/ Baby Arugula/ Wild Mushroom Soy Broth/ | 29*

*Seared Scallops/ Potato Artichoke Puree/ Kalamata Olive Vinaigrette/ Oven Dried Tomatoes/ 32*

*PT Farm Roast Rib Eye of Beef/ Black Garlic Truffle Potatoes/ RW Sauce/ 36*

*Pork/ Veal/ Beef Bolognese/ Saffron Fettuccine/ Gremolata / 28*

*Avocado/ Spicy Black Beans/ Buckwheat Quinoa Pilaf/ Maple Smoked Cheddar Roasted Red Pepper Sauce/ 24*

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