

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

*Dinner Menu / Five Course Chef's Menu Available*

*Starters*

*Soup of the evening/ 9*

*Mushroom Risotto/ Sunny Side- up Quail Egg / 12 \**

*Shrimp and Grits/Country Ham Red Eye Gravy 12\**

*Pork/Veal/Pistachio Pate/ Lightly Smoked/ Pickled Vegetables/ Crostini/ 14*

*Selection of Local Cheeses Served With Accoutrements/ 21 serves two*

*Salads*

*Chef Val's Signature Caesar Salad*

*Parmesan Cheese Custard/ Romaine Lettuce/Garlic Chips/ House Caesar Dressing/ 14*

*Mixed Lettuces/Garden Vegetables/Chevre Cheese/ Simple Vinaigrette / 14*

*Mains*

*Sam's Hungarian Chicken Paprikash/ Spaetzle/ Sour Cream/ 29*

*Pan Seared Kvaroy Salmon/Spinach/Pinenut Couscous/ Garlic Brie Butter 36 \**

*Grilled Hanger Steak/ Potato Leek Puree/Truffle Red Wine Demi Glace/ 38\**

*(Chef recommends medium rare)\**

*House-made Bolognese/ Saffron Fettuccine/Gremolata/ 32*

*Ricotta Cheese Gnocchi/Wild Mushrooms/ Butternut Squash/ Baby Arugula/ Toasted Walnuts/ Sage Brown Butter/ 30*

*\*Consuming raw or undercooked beef/poultry/fish/eggs may be harmful to your health\**

*20% gratuity for parties of 6 or more*

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