

TIMBR



DINE OUT LAUDERDALE SPECIAL PRIX FIXE MENU

Offered nightly through September 30th

60pp *The TIMBR Classic*

appetizers

TIMBR CAESAR SALAD

Timbr's unique Caesar. Romaine lettuce with toasted herb croutons, shaved parmigiana, and a tarragon Caesar dressing

ARANCINI

Truffle aioli topped mushroom arancini over a pomodoro sauce

CLASSIC BURRATA

Burrata cheese with fresh herbed pesto, truffle honey, tomato preserves, and toasted bread

entrées

MUSHROOM RISOTTO

Mushroom conserve risotto with tempura maitake mushrooms and black garlic

TIMBR PIZZA

Fresh baked pizza with a béchamel base, mushroom conserva, braised short ribs, red onions, topped with arugula, truffle oil, balsamic glaze

TIMBR BURGER

Skin-on sautéed salmon over a white bean puree with a green bean and orange chimichurri

desserts

CHEESECAKE

Homemade cheesecake in a fine crust, served with strawberries and raspberry sorbet

STRAWBERRY SHORTCAKE

Strawberry fritters, strawberry gelato, milk crumble, strawberry gelée

CRÈME BRÛLÉE

House made crème brûlée with a chocolate tuile, berries, and edible flowers

75pp *The TIMBR Signature*

appetizers

TIMBR CAESAR SALAD

Timbr's unique Caesar. Romaine lettuce with toasted herb croutons, shaved parmigiana, and a tarragon Caesar dressing

OXTAIL EMPANADAS

Braised oxtail stuffed empanadas with spicy crema and cotija cheese

OCTOPUS PAPAS BRAVAS

Grilled chimichurri tossed octopus in a garlic aioli served with gently fried golden papas bravas

entrées

PRIME CUT CENTER FILET MIGNON

A delectable 6oz Prime Cut center filet mignon

SHORT RIB RAGU

Slow braised short ribs with a San Marzano gravy over house made cavatelli topped with fresh whipped ricotta

SAUTÉED SALMON

Skin-on sautéed salmon over a white bean puree with a green bean and orange chimichurri

desserts

CRÈME BRÛLÉE

House made crème brûlée with a chocolate tuile, berries, and edible flowers

S'MORES

Chocolate pots de crème, homemade marshmallow, graham cracker crumble, and macerated berries. A new twist on a favored classic

GALAXY

Brown butter sponge-cake, blueberry 3 ways,