

TIMBR



NEW YEAR'S EVE PRIX FIXE MENU

First Course

Citrus-Cured Hamachi Crudo
Ruby grapefruit, jalapeño oil, avocado mousse,
crispy quinoa, Meyer lemon salt

Heirloom Tomato & Burrata Salad
Local farm tomatoes, strawberry balsamic, basil ash,
petite greens, olive oil snow

Lobster Cappuccino
Maine lobster, roasted fennel
sherry cream foam, chive

Second Course

Pan-Roasted Florida Snapper
Key lime beurre blanc, coconut forbidden rice
blistered baby peppers, micro cilantro

Filet Mignon au Poivre
Five-pepper crust, cognac cream
pommes dauphine, charred broccolini

Wild Mushroom & Truffle Risotto
Aged parmesan, shaved black truffle, chive, porcini

Crispy Skin Duck Breast
Blood orange glaze, parsnip purée
roasted plum, pistachio dukkah

Dessert

Hazelnut Mille-Feuille
Hazelnut chantilly, banana cream

Champagne-Poached Pear
Honey butter ice cream, honey tuile

Caviar Service (1 oz Royal Ossetra) – \$95

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White Alba Truffle Shavings – \$30 per gram

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