

TIMBR



FROM THE BEGINNING

starters

WOOD-FIRED BURRATA	22
Smoked tomato jam, oregano, toasted sourdough	
*WAGYU TARTARE	28
Crispy rice, tonnato, garlic-shallot crumble, crispy capers	
*YELLOWTAIL CRUDO	24
Smoked coconut leche de tigre, charred pineapple, Fresno chili	
ROASTED BEET TARTARE	18
Citrus crème, pistachio, plantain chips	
FARMSTEAD EMPANADAS (3)	19
Seasoned ground beef, peas, carrots, celery, onions, garlic, crispy puff pastry, garlic confit aioli	
CHARRED OCTOPUS	26
Romesco, crispy potato, fennel pollen, lemon oil	
*BAKED CLAMS	19
Herb bread crumbs, Calabrian chili, lemon	
*BUTTER-POACHED LOBSTER	34
Corn velouté, basil oil	
- add Beluga caviar +48	

FROM THE GARDEN

*BURNT CAESAR	18
Grilled baby romaine, anchovy crumble, quail egg, black garlic Caesar	
TUSCAN HARVEST	19
Lacinato kale, farro, roasted squash, red beets, pistachio, lemon-honey vinaigrette	
ROASTED CARNIVAL CAULIFLOWER	24
Pistachio dukkah, brown butter vinaigrette, lemon, thyme	

FROM THE PASTURE

PRIME FILET MIGNON - 8OZ	56
Truffle pomme purée, wild mushroom demi, crispy shallots	
PRIME BAVETTE STEAK	62
Chimichurri, pickled shallot, arugula, Parmesan crisp, baby carrots	
30-DAY WET AGED RIBEYE - 16OZ	75
Smoked maldon, caramelized shallot bordelaise, roasted patty pan, beef tallow snow	

FROM THE HEARTH

AGED DUCK BREAST	34
Roasted fig, heirloom carrots, barley miso glaze, lavender jus	
STATLER CHICKEN	28
Roasted sunchokes, truffle pomme purée, sauce Robert	

FROM THE SEA

PAN-SEARED YELLOWTAIL SNAPPER	38
Charred leek cream, trout roe, dill oil	
SCALLOPS & CELERY ROOT	44
Buttermilk dashi, green apple	

FROM THE MILL

GARGANELLI BOLOGNESE	38
Basil-whipped ricotta	
SHORT RIB FAGOTTINI	32
Apple cider braised short rib, plum wine jus, crispy sage	
BUCATINI CACIO E PEPE	29
Black truffle, toasted peppercorns, pecorino	
POTATO GNOCCHI	34
Sunchoke, roasted garlic cream, aged cheese, crispy kale	

FROM THE EARTH

sides

PAN-FRIED SHISHITO PEPPERS	14
Garlic chili crisp	
TRUFFLE POMME PURÉE	15
Yukon potato, truffle peelings	
FINGERLING POTATOES	14
Parmesan-herb roasted	
BRICK OVEN SUNBURST SQUASH	14
Lemon oil, herbs	

Once upon a time... Your dreams came true.