

TIMBR

FROM THE BEGINNING

starters

WOOD-FIRED BURRATA	23
Pineapple ginger chutney, oregano, shallow fried bread	
*WAGYU TARTARE	30
Crispy rice, lemon caper aioli, mushroom salt	
*YELLOWTAIL CRUDO	25
Coconut leche de tigre, charred pineapple, Thai chili	
MARINATED BEETS	19
Whipped ricotta, plantain crumble, lemon oil	
FARMSTEAD EMPANADAS (3)	20
Ground beef, celery, onions, garlic, crispy puff pastry, garlic aioli	
*CHARRED OCTOPUS	28
Tossed in coffee glaze, romesco sauce, crispy potato, lemon oil	
CRISPY CHICKEN BAO BUNS (2)	26
Coconut-marinated fried chicken, citrus apple slaw, pickles, togarashi, sesame seeds	

FROM THE GARDEN

BABY RED OAK CAESAR	19
Anchovy crumble, black garlic dressing	
WATERCRESS SALAD	20
Sumac pickled shallot, goat cheese, strawberry, pistachio crumb, blueberry vinaigrette	

FROM THE PASTURE

*PRIME FILET MIGNON-8OZ	59
Truffle pomme purée, wild mushroom demi, roasted carrots	
PLANTAIN-CRUSTED PORK MILANESE	65
Bagna cauda aioli, compressed blueberry, brussels sprouts, arugula and fennel fronds	
*30-DAY WET AGED RIBEYE -16OZ	78
Smoked maldon, caramelized shallot bordelaise, roasted squash, beef tallow snow	

FROM THE HEARTH

AGED DUCK BREAST	42
Plum Chutney, heirloom carrots, barley miso glaze, lavender jus	
STATLER CHICKEN	30
Roasted sunchokes, truffle pomme purée, sauce Robert	

FROM THE SEA

PAN-SEARED YELLOWTAIL SNAPPER	40
Charred leek cream, dill oil, fennel citrus salad	

FROM THE MILL

GARGANELLI BOLOGNESE	40
Basil-whipped ricotta	
MUSHROOM RAVIOLI	34
Caramelized onion sherry cream sauce, rainbow swiss chard and pistachio crumb	
BUCATINI CACIO E PEPE	31
Black truffle, toasted peppercorns, pecorino	
LOBSTER PACCHERI	40
Green asparagus, spring peas, roasted lobster, saffron tomato cream sauce	

FROM THE EARTH

sides

BREAD SERVICE	13
Chef's house-made selection	
BRUSSELS SPROUTS	15
Honey yuzu ponzo, togarashi	
HARICOT VERTS GREEN BEANS	15
Garlic chili crisp, bonito flakes	
TRUFFLE POMME PURÉE	16
Yukon potato, truffle peelings	
FINGERLING POTATOES	15
Parmesan-herb roasted	
BRICK OVEN SQUASH	15
Lemon oil, herbs	
ROASTED CARNIVAL CAULIFLOWER	17
Pistachio dukkah, brown butter vinaigrette, lemon, thyme	