

Travelers Gourmet LLC at Tim-Bir Alley Restaurant, Est. 2017

“To create something exceptional you must be relentlessly focused on the smallest details” - Giorgio Armani”

Starters

**Selection of Local Artisanal Cheeses/Cured Meats ~ 14
Served with accoutrements**

Soup Du Jour ~ 8

**Butternut Squash and Meadowstone Farm Chevre Arancini
Cider Sage Maple Dressing/ Crisp Ham/ Pumpkin Seed Oil ~ 9**

**Sesame Crusted Yellowfin Tuna
Daikon/Fennel/Frisee Salad/ Cucumber Granita/ Tobiko Roe~ 12**

**Chef Val`s Caesar Salad
Parmesan Cheese Custard/ Chiffonade of Romaine Lettuce/ Anchovy Dressing
Fried Garlic ~10**

Mains

**Truffle “ Mac and Cheese”/ Cauliflower/Spinach
Local Cheeses/ Bechamel/ Panko Crust ~ 24**

**Pan Roasted Moulard Duck Breast*
Toasted Israeli Cous- Cous/ Roasted and Pickled Beets ~ 30**

Catch of The Day* Market Price

**Bolognese and Saffron Fettuccine
Pork/Beef/Goat Meat Sauce/ House made Fettuccine/ Parmesan Cheese ~ 25**

**Coffee Spiced Roasted Tenderloin of Beef *
Scallion Potato Cake/ Green Peppercorn Red Wine Sauce ~ 32**

*** Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness.***

Chef/ Owner/ Val Fortin

Pastry Chef/ Co-Owner/ Nancy Fortin

