

# TIMO

PRESENTS...

## VALENTINE'S DAY 2018

~wednesday, february 14th~

**DINNER \$68**

**BUBBLES PAIRING \$22**

*first course:*

**TIMO APPETIZER TRIO**

- baked blue point oyster with hollandaise
- beef tartare, julienned cucumber, quail egg, toast points
- artichoke stuffed button mushroom

*second course:*

**CREAMY LOBSTER AND CLAM CHOWDER**

butter croutons, lobster claw

~OR~

**STRAWBERRY AND BABY ARUGULA SALAD**

endives, dates, poached apples, spanish almonds, focaccia croutons, champagne vinaigrette

*intermezzo: chef's sorbet in prosecco*

*third course:*

**BONE-IN NEW YORK STRIP**

honey baby carrots, bleu cheese béchamel sauce, au gratin potato

-add lobster 15

~OR~

**PAN-SEARED CHILEAN SEA BASS**

celery root purée, roasted turnips, fingerling potatoes, caper aioli

*dessert:*

**VANILLA AND STRAWBERRY PANNA COTTA**

chocolate cap, fresh berries, whipped mascarpone, strawberry macaron

~EAT, DRINK AND BE IN LOVE... AT TIMO~

