

A taste of



A Night to Remember: A Five-Course Sampling & Wine Pairing Experience at Timbers Prime

Embark on an unforgettable culinary journey with **Timbers Prime**. Our unique five-course tasting menu, paired with exquisite wines, showcases the best of what we have to offer in one spectacular evening. Indulge in six mouthwatering hors d'oeuvres and savor the finest dishes, each paired with a perfectly selected wine to elevate the experience.

Begin Your Experience with Six Irresistible Hors d'Oeuvres :

Crab Cake

A delightful, bite-sized crab cake, topped with creamy avocado mousse for a balance of rich and fresh flavors.

Shrimp Cocktail

Two chilled jumbo shrimp paired with a zesty cocktail sauce, offering a refreshing and briny start to your meal. (two per person)

Spinach and Artichoke Dip

Warm, baked spinach and artichoke dip served with house-made pita chips, fried fresh daily. The perfect balance of creamy richness and crispy crunch.

Steamed Mussels & Clams

A savory mix of mussels and clams, gently steamed in a buttery white wine garlic sauce. The rich broth pairs beautifully with the tender shellfish for a comforting, aromatic experience.

Baked Brie Wedge

A warm wedge of baked brie, drizzled with honey and served with fresh fruit and crispy baguette slices. The sweetness of honey and creaminess of brie create an unforgettable flavor combination.

Soup

A comforting cup of tomato basil soup served with a single piece of bruschetta

Salad

Caesar salad, creamy dressing, shredded Romano cheese, and crispy garlic croutons.

Main Course Selections (Please Choose One):

Twin Lobster Tails

Four to five ounces of succulent Atlantic cold-water lobster tails, broiled to perfection and served with clarified butter. The sweetness of the lobster is enhanced by the rich, silky butter, making for an indulgent, luxurious dish.

Pan-Seared Norwegian Salmon

A perfectly pan-seared Norwegian salmon, drizzled with a red wine beurre blanc sauce and served with a side of rice pilaf for a deliciously balanced and flavorful main course.

Prime Filet (6oz)

For steak lovers, a perfectly seared USDA Prime Angus beef tenderloin filet, served with your choice of side. Tender and flavorful, this filet is a classic indulgence.

Teriyaki Glazed Tuna

An 8oz sesame-crusted Ahi Tuna steak, broiled and glazed with a tamari-based teriyaki sauce. Served medium-rare, this dish is perfect for those looking for a bold, savory flavor profile.

Dessert: A Sweet Ending to Your Meal

Dessert Sampler Plate

A tempting trio sampler featuring **Tiramisu**, **New York Cheesecake**, and **Chocolate Mousse**. The perfect way to end your meal on a sweet and decadent note.

Wine Pairing Suggestions:

- **Amuse-Bouche:** A crisp, dry **Champagne** or **Prosecco** to complement the shrimp's natural sweetness and the tangy cocktail sauce.
 - **Starter:** A light, refreshing **Sauvignon Blanc** or **Chardonnay** to balance the richness of the spinach and artichoke dip.
 - **Soup:** A medium-bodied **Pinot Grigio** or a lightly oaked **Chardonnay** to enhance the seafood flavors.
 - **Main Course:** A full-bodied **Chardonnay** for the lobster, or a light **Pinot Noir** to complement the steak and tuna dishes.
-

This **five-course sampling** with expertly paired wines is a one-of-a-kind dining experience designed to surprise and delight your palate. Enjoy the finest flavors, create lasting memories, and savor every moment at **Timbers Prime**.