PRIX FIXE

WEDNESDAY, JANUARY 20, 2016

THREE COURSES - $55 PER PERSON

STARTERS

SALAD
delicata squash, arugula, spiced pepitas, yogurt vinaigrette,
pickled squash, seeded tuile

SOUP
cream of broccoli, curry foam, brioche croutons, fried broccoli

CHARCUTERIE
pâté maison, liver mousse, confit beef heart, pistachio, huckleberry,
green pepper jelly, pickled kumquat

HAMACHI
confit hamachi cake, panko crusted, daikon, ponzu sauce

CRÈME BRÛLÉE
foie gras “for my mentors”, apple, brioche

MAINS

GNOCCHI
slow poached egg, wild mushrooms, winter greens, black truffle

PASTA
chicken boudin, filled pasta, salsify, tarragon, citrus salad

SWORDFISH
braised leeks, carrot purée, wild mushrooms, potato crisps,
coriander-ginger beurre blanc

SURF AND TURF
butter roasted scallops, citrus braised pork, puff pastry,
cauliflower, pineapple-coconut sauce

SIRLOIN
hickory lane farm, grass-fed beef, roasted sunchoke, radicchio, parmigiano
reggiano, balsamico ($19 supplement)

À LA CARTE: STARTERS $17, MAINS $33, DESSERTS $11

MENUS ARE SUBJECT TO CHANGE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.
A SIX-COURSE MENU FOR THE ENTIRE TABLE.
$85 PER PERSON – 6 WINES PAIRED FOR ADDITIONAL $55

**MENU**
- **SCALLOP**
carpaccio, pickled sea beans, ginger,
mango, cilantro, jalapeño, fermented
black bean purée

**VEGETARIAN MENU**
- **SUNCHOKES**
  puréeed and roasted, kale chips, miso-black garlic vinaigrette

**BACON SOUP**
fried bacon, brioche croutons,
ancho pepper whipped cream

**KALE SOUP**
  potato, buckwheat cracker,
meyer lemon compote

**TARTARE**
beef, mustard, caper, shallot,
“à la parisienne”

**OEUF**
slow-poached egg, winter greens,
brioche, saffron and pimenton,
winter black truffle

**OR:**
**FOIE GRAS**
seared, biscuit crumble, roasted
apples, apple gelée ($15 supp.)

**VERMICELLI**
hand-cut pasta, wild mushrooms,
garlic-clementine gremolata,
parmigiano reggiano

**RABBIT**
loin ballotine, cauliflower, radicchio,
middle eastern spices, grapefruit,
sumac

**CHEESE**
persille rambouillet,
goat’s milk cheese, france
  hazelnut & honey

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**PAIN DE GÊNES**
almond cake, sesame brittle,
candied citrus zest, toasted meringue,
  blood orange sorbet

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At T.W.Food
we produce creative new french cuisine, enjoying the best ingredients in their ever changing
seasonality. right now, we are excited about porcini and other local mushrooms, truffles,
local root vegetables and all citrus fruit.

CHEF TIM WIECHMANN DIRECTOR BRONWYN WIECHMANN
WINE DIRECTOR AMANDA HAWKES

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