

T. W. F O O D

T.W. FOOD

DINNER MENU

.....
SATURDAY, FEBRUARY 4, 2012
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STARTERS

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DRUMLIN FARM BABY LETTUCE marinated winter vegetables, grapefruit, sherry vinaigrette	13
LOCAL BEET TARTE red beets, cranberry mousse, coconut, walnut vinaigrette	13
GILFEATHER TURNIP SOUP house smoked salmon and roe, horseradish	14
R. I. FLUKE TARTARE parsnip, meyer lemon and tarragon	15
CREAMY SCRAMBLED FARM EGG crispy veal and herbs	15
ISLAND CREEK OYSTER SHOOTERS four oysters, carrot-quince essence	16
CHARCUTERIE foie gras-pistachio pâté de campagne, pork rillettes, chinese five spice chicken liver mousse, pickled vegetables	16
CRÈME BRULÉE FOIE GRAS "for my mentors"	17

MAINS

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CORN TAGLIATELLE maine carrots, caramelized onions, black trumpet and hedgehog mushrooms, smoked pear	24
SPAGHETTINI hand-made pasta, zampone sausage with pistachio, tardivo radicchio, salsify, rutabaga and bergamot citrus	25
LEMON SOLE pan roasted, gilfeather turnip, carrot purée and blood orange butter	26
SWISS POTATO RÖSTI nichols tenney farm braised pork, cotechino sausage, local potato, red cabbage, beets and armagnac prunes	27
GRASS-FED BEEF flat iron steak, sunchoke and fingerling potatoes, collard greens, juniper jus	29

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Before placing your order, please inform your server if a person in your party has a food allergy.

T. W. F O O D

FEBRUARY GRAND TASTING

SATURDAY, FEBRUARY 4, 2012

A SEVEN-COURSE MENU SHOWCASING THE SEASON FOR THE ENTIRE TABLE.
\$80 PER PERSON – 7 WINES PAIRED FOR ADDITIONAL \$45

MENU

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SWEET POTATO & COCONUT SOUP
toasted coconut, almond beurre
noisette

RHODE ISLAND FLUKE
pan-seared with wild mushrooms and
blood orange butter

ASSIETTE CHARCUTERIE
chinese five spice chicken liver mousse,
rillettes de tradition, pistachio pâté de
campagne

CRISPY SWEETBREADS
local cranberry compote and roasted
sunchoke

HUDSON VALLEY FOIE GRAS
seared with roasted veal, sweet potato,
szechuan peppercorn, cinnamon jus

CHEESE
pomerol, cow's milk, bordeaux
roquefort, sheep's milk, aquitaine

GÂTEAU AU CHOCOLAT
pistachio dacquoise, dark chocolate
mousse, candied bergamot syrup

VEGETARIAN MENU

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SWEET POTATO & COCONUT SOUP
toasted coconut, almond beurre
noisette

DRUMLIN FARM BABY LETTUCE
chickpea panisse and pomegranate
vinaigrette

RED TRACTOR POTATOES FARCIS
baby kennebec potatoes, roasted garlic,
taleggio cheese, vanilla-salsify coulis

FOUR STAR FARM CORN POLENTA
radicchio, meyer lemon, roasted red
onion

WILD CÈPE RAVIOLI
hand made with cèpe mushrooms,
parmesan and truffle mousse

CHEESE
pomerol, cow's milk, bordeaux
roquefort, sheep's milk, aquitaine

GÂTEAU AU CHOCOLAT
pistachio dacquoise, dark chocolate
mousse, candied bergamot syrup

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At T.W.Food

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our mission is to promote artisanal food and cooking. the pasta, charcuterie, sausages
patisserie and ice creams are done by hand using european traditions, methods and
recipes. we support many small local growers of vegetables, dairy farmers, meat farmers
and cheesemakers, and take pleasure in bringing these products to you.

CHEF TIM WIECHMANN DIRECTOR BRONWYN WIECHMANN
WINE JILLIAN MARINI PASTRY KEIKO TANAKA KITCHEN CHRIS KAZMIERCZAK

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.