

# T.W. FOOD MENU

PRIX FIXE – \$39

CHOOSE ANY STARTER OR 2 ‘CHARCUTERIE’ ITEMS, MAIN AND DESSERT

## ARTISANAL CHARCUTERIE

\$6 EACH

OUR CHARCUTERIE IS MADE FROM LOCAL YORKSHIRE, BERKSHIRE AND TAMWORTH BREED PIGS

Italian Soppressata	Pâté de Campagne	Cotechino Sausage
House-Cured Lardo	Saucisson de Lyon	Veal Liverwurst
Rillettes de Tradition	Chicken Liver Mousse	Pa. Pig’s Head Scrapple

## STARTERS

WINTER BEET & ROOT VEGETABLE SALAD	local beets, endive, citrus parfait, wild apple butter	9
LOCAL GREEN CABBAGE SOUP	caraway, capers, rye croutons	10
CABBAGE AND BEET GREEN GRATIN	spanish patacabra cheese custard	12
BEEF TARTARE	whiskey, capers and parsley	13
CRÈME BRULÉE FOIE GRAS	“for my mentors” (\$10 supplement to prix fixe)	17
GRANDE CHARCUTERIE	one of each charcuterie item (\$12 supplement to prix fixe)	25

## MAINS

CORN FLOUR FETTUCCHINE	goat’s milk cheese bucheron, pinenuts, local parsnips and carrots	20
SWISS POTATO RÖSTI	maine potatoes, german bierwurst sausage, braised pig and petite salade	21
VT. CHICKEN	roulade of breast and thigh, sweet potato purée, smoked root vegetables and pistachio marmalade	22
MA. COD LOIN	brioche-almond crust, meyer lemon, fennel and red onion, seaweed butter	24

CHEF TIM WIECHMANN DIRECTOR BRONWYN WIECHMANN SOUS CHEF KATE STAMBAUGH MANAGER JILLIAN MARINI  
tim and bronwyn would like to thank our customers, our artistic influences, and all of the people who have contributed to the work at t.w.food. thank you!

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.

# WINE SERIES: SYRAH

TUESDAY, MARCH 9, 2010

OUR WINE SERIES FOUR-COURSE MENU FOR THE ENTIRE TABLE  
\$49 PER PERSON – INCLUDING WINE PAIRINGS

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## MENU

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### CASSOULET

cured lardo, flageolet beans, root vegetables

### WARM LOCAL DEVILED EGGS

garlic aioli, paprika, winter lettuce

### CHARCUTERIE

saucisson sec, cotechino, veal liverwurst and house made pickles

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### MOROCCAN SPICED BEEF

hanger, smoked brisket, braised shoulder, sweet potato, almonds, bulghur wheat

### POLENTA CAKE

smoked mushrooms, roasted fennel, spiced lentil purée

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### CHEESE

tomme de savoie, cow's milk, france

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### PEAR AND CURRANT CAKE

pistachio crème anglaise, whipped crème fraîche

## WINE

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**Chateau des Tourettes, "Syrah d'Endes", 2006, Vaucluse, France.** Verget has a reputation for making stellar wine in Burgundy. Owner Jean Marie Guffens decided to branch out to the south of France and bought some run down vineyard property that was soon producing healthy grapes and great wine. Typical of its terroir with garrigue notes, bright red fruit and minerality.

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**Shiraz, Nugan Estate, "Vision", 2008, Riverina, Australia.** Australia puts its own spin on this varietal, naming it Shiraz. This is classic Australian style- powerful wine bursting with ripe blackberries, mocha and spice. Nugan is located in the semi arid region of Riverina, an area known for its consistency.

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**Clos LaChance, "Black Chinned", 2006, Santa Cruz, California.** This family owned winery has just been certified sustainable in Santa Cruz, south of San Francisco. The estate Syrah has aromas of huckleberry and candied plums, smoke and spice.

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**Late Harvest Syrah, Barnard Griffin, Columbia Valley, Washington.** Owners Rob Griffin and Deborah Barnard realized that their Syrah grapes would make great Port! Their winery is situated in the Columbia Valley. Notes of toffee and caramelized fruit- a very unique dessert wine!

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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.

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