

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

Pig Trotter and Mushroom Tartine	Duck Pâté de Campagne	Emilia-Romagna Beef Ciccioni
Pork Jowl Rillettes	Fromage de Tête	Chicken Liver Mousse
Red Wine Cured Beef Bresaola	Italian Spiced Cotechino Sausage	Traditional Pennsylvania Pig's Head Scrapple

STARTERS

FARMER'S SALAD	local lettuces, zucchini, mushrooms, egg, walnut vinaigrette	10
LOCAL BEET SALAD	creme fraiche, pecans, sheep cheese ossau-iraty, black cherry	10
FARM EGG	creamy scrambled with local mushrooms and red scallion	11
BEET GREEN & SWISS CHARD GRATIN	fourme d'ambert bleu cheese custard	12
GRASS-FED BEEF TARTARE	scotch whisky, mint, capers, potato blini	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

LOCAL FARM VEGETABLE LASAGNA	baked "al forno", fresh handcut pasta, sugar snap peas, zucchini, swiss chard and onions	21
WILD MUSHROOM GNOCCHI	local bolete, shiitake and winecap mushrooms, pea tendrils, napa cabbage and crème fraîche	22
ATLANTIC SCALLOPS	pan-seared with salt cod brandade, heirloom zucchini, pickled napa cabbage and herb vinaigrette	24
LOCAL SWORDFISH LOIN	curry-roasted cutlet, kohlrabi, beets and radish, maine mussels, pancetta and orange butter sauce	25
GRASS-FED BEEF	strip loin, grilled smoked bacon sausage, marinated zucchini, radish and baby cress (\$5 supplement to prix fixe)	26

CHEF TIM WIECHMANN DIRECTOR BRONWYN WIECHMANN SOUS CHEF TRU LANG MANAGER JILLIAN MARINI

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.

JULY GRAND TASTING

THURSDAY, JULY 2, 2009

A SIX COURSE MENU SHOWCASING THE SEASON FOR THE ENTIRE TABLE.
\$55 PER PERSON – 6 WINES PAIRED FOR ADDITIONAL \$35

MENU

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ASSIETTE CHARCUTERIE

duck pâté, chicken liver mousse
and cured pig ballotine

ATLANTIC SCALLOP

salt cod brandade, puff pastry and
herb salsa verde

70 MINUTE POACHED EGG

chip-in farm, slow-cooked beet and
turnip greens with wild mushrooms

VT. PASTURE-RAISED VEAL

roasted strip loin, braised short rib,
sweetbreads, summer vegetables
and black plums

ARTISANAL CHEESE

ossau-iraty, sheep's milk, france
saxony farm, cow's milk, wisconsin

SOUP & SANDWICH

sour cherry soup and brioche valrhona
chocolate sandwich

VEGETARIAN MENU

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GREEN BIBB LETTUCE SOUP

with honey cream and brioche
croutons

FARMER'S SALAD

local lettuces, spring beets, smoked
winecap mushrooms, walnut vinaigrette

70 MINUTE POACHED EGG

chip-in farm, slow-cooked beet and
turnip greens with wild mushrooms

GNOCCHI

sautéed handmade potato gnocchi,
baby radish, tat-soi greens, crème
fraîche and mint

ARTISANAL CHEESE

ossau-iraty, sheep's milk, france
saxony farms, cow's milk, wisconsin

SOUP & SANDWICH

sour cherry soup and brioche valrhona
chocolate sandwich

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.
