

T.W. FOOD MENU

PRIX FIXE – \$39

CHOOSE ANY STARTER OR 2 'CHARCUTERIE' ITEMS, MAIN AND DESSERT

ARTISANAL CHARCUTERIE \$6 EACH

Italian Coppa

Fennel-Garlic Sausage

Beef-Ginger Sausage

Pâté de Campagne

Lardo

Spanish Morcilla

Cotechino Sausage

Beef Bresaola

Chicken Liver Mousse

STARTERS

SUMMER FARMER'S SALAD native lettuces, jimmy nardello peppers, poached plums and curry vinaigrette	10
HEIRLOOM PEPPER BISQUE wild local mushrooms, olive oil wheat cracker	11
LEEK AND POTATO GRATIN roasted potatoes, braised leeks, pine nut cream, smoked pork speck	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

PASTA

OUR PASTA IS MADE HERE AT T.W. FOOD, MILLED FROM LOCAL WHOLE GRAINS

RUSTIC POTATO GNOCCHI heirloom tomato, crème fraîche, basil	10	20
CORN FLOUR LINGUINE "cheddar cauliflower", mimolette cheese, chickpeas	10	20
KAMUT WHEAT PAPPARDELLE braised local beef shank, anchovy, carrots	11	21

MAINS

PROVENÇAL TUNA PISSALADIÈRE local albacore tuna, puff pastry, tomato-onion compote, olive tapenade	21
CHATHAM BLUEFISH smoked-potato ratatouille, heirloom tomato coulis, basil butter	23
ROASTED PHEASANT BREAST with braised leg and potato "en parmentier", late summer vegetables, jus foie gras	25
FLAT-IRON OF GRASS FED BEEF seared steak, bread pudding "panade" with foie gras and tomato, bronze fennel purée (\$7 supplement to prix fixe)	27

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

MARRIAGE OF WINE & CHEESE: NEW ENGLAND

TUESDAY, SEPTEMBER 7, 2010

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

MENU

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BRAISED PORK BELLY
gratinéed escarole with levain bread,
“oma” alsatian style cow’s milk cheese

HEIRLOOM TOMATO SALAD
shallot purée, crispy polenta, “grafton”
clothbound cheddar

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MILK-FED VEAL
slow cooked veal breast with roasted
apples, fingerling potatoes, “berkshire
blue”

LATE SUMMER VEGETABLE CANNELLONI
rye pasta with eggplant, zucchini,
heirloom carrots and “cremont” goat and
cow’s milk double creme cheese

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CHEESE
spring brook tarentaise, cow’s milk,
vermont

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BOSTON CREAM PIE
almond sponge cake with vanilla pastry
cream, chocolate ganache

WINE

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Riesling, Willamette Valley Vineyards, 2008,
Oregon.

Chardonnay, Cartlidge and Browne, 2009,
Sonoma, California.

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Pinot Noir, Underwood Cellars, 2009,
Newberg, Oregon.

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Merlot, Michael Sullberg, 2008, Healdsburg,
California.

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Maduro Port, Sonoma Valley Portworks,
Sonoma, California.

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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.

DIRECTORS TIM AND BRONWYN WIECHMANN
KITCHEN KATE STAMBAUGH DINING ROOM JILLIAN MARINI PASTRY KEIKO TANAKA

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.