

T. W. F O O D

T.W. FOOD PRESENTS
KITCHEN IMPROV
spontaneity with food

FEBRUARY 15, 2012

FIVE COURSE IMPROMPTU MENU
\$45 PER PERSON, 3 WINES PAIRED FOR \$25
VEGETARIAN MENU AVAILABLE

SOME OF THE SEASONAL INGREDIENTS BEING FEATURED:

HEDGEHOG AND BLACK TRUMPET MUSHROOMS
DRUMLIN FARM WATERMELON AND BLACK RADISH
GILFEATHER TURNIP
TANGERINES & BERGAMOT
MACOUN & CORTLAND APPLES
TARO ROOT & YUCA
LOCAL LEMON SOLE AND LOBSTER
ISLAND CREEK OYSTERS
VEAL SWEETBREADS
HUDSON VALLEY FOIE GRAS
NICHOLS TENNEY FARM PORK
NANTUCKET BAY SCALLOPS

Please inform us of any food allergies or restrictions.
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.