

T. W. FOOD

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PIGFEST

a celebration of all things pig

THURSDAY, MAY 13, 2010

VEGETARIAN MENU AVAILABLE UPON REQUEST.

SIX COURSES, \$65 PER PERSON, \$35 WINE PAIRINGS

MENU

AMUSE BOUCHE

CURED LARDO, FOIE GRAS AND BEET SALAD

spring greens, roasted beets, seared foie gras, cured pork belly,
green apple and calvados vinaigrette

SURF AND TURF

brioche crusted soft-shell crab with braised berkshire pork
shank, blood sausage and pickled green cabbage

VIRGINIA STYLE HOUSE-SMOKED HAM

whole wheat orecchiette and fiddlehead cream sauce

TOURTE AUX PIEDS ET TÊTE DE PORC

traditional french pig foot and pig head cake with cabbage,
potato and mustard in puff pastry

CHEESE

bucheron, goat's milk, loire valley, france
lake's edge, artisanal goat's milk, vermont

TERRINE AU CHOCOLAT

valrhona chocolate and saffron ice cream terrine
with almond dacquoise and chocolate-mint ganache
