

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.