

T. W. F O O D

T.W. FOOD

DINNER MENU

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PRIX FIXE MENU OPTION \$45:
CHOOSE ANY STARTER, MAIN AND DESSERT
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STARTERS

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DRUMLIN FARM BABY LETTUCE marinated winter vegetables, grapefruit, sherry vinaigrette	12
SMOKED COLLARD GREEN BISQUE spiced apple-quince chutney	13
LOCAL BEET TARTE red beets, cranberry mousse, coconut, walnut vinaigrette	14
CREAMY SCRAMBLED FARM EGG house smoked salmon and herbs	15
ISLAND CREEK OYSTER SHOOTERS four oysters, carrot-quince essence	16
CHARCUTERIE foie gras-pistachio pâté de campagne, pork rillettes, chinese five spice chicken liver mousse, pickled vegetables	16
CRÈME BRULÉE FOIE GRAS “for my mentors” (\$8 supplement to prix fixe)	17

MAINS

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WHOLE WHEAT TAGLIATELLE maine carrots, caramelized onions, yellowfoot chanterelle and maitake mushrooms, smoked pear	24
SPAGHETTINI hand-made pasta, zampone sausage, tardivo radicchio, salsify, bergamot, cellar garlic	25
LEMON SOLE pan roasted, gilfeather turnip, white carrot purée and blood orange butter	26
SWISS POTATO ROSTI nichols tenney farm pork loin, cotechino sausage, local potato, red cabbage and armagnac prunes	27
GRASS-FED BEEF flat iron steak, sunchokes and fingerling potatoes, collard greens, juniper jus (\$5 supplement to prix fixe)	29

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