

SEPTEMBER GRAND TASTING

MONDAY, SEPTEMBER 6, 2010

A SIX-COURSE MENU SHOWCASING THE SEASON FOR THE ENTIRE TABLE.
\$59 PER PERSON – 6 WINES PAIRED FOR ADDITIONAL \$35

MENU

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HEIRLOOM PEPPER BISQUE
olive tapenade and olive oil wheat
cracker

CHATHAM BLUEFISH
pan-roasted with local broccoli,
capers and mint

PETITE CHARCUTERIE
beef bresaola, pâté de campagne,
fennel-garlic sausage, house pickles

ROASTED PHEASANT BREAST
with braised leg and potato
“en parmentier”, jus foie gras

CHEESE
manchego, sheep’s milk, spain
oma, washed rind cow’s milk, vermont

CHOCOLATE-HAZELNUT TOURTE
orange-praline cream and hazelnut
ice cream

VEGETARIAN MENU

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HEIRLOOM PEPPER BISQUE
olive tapenade and olive oil wheat
cracker

PETITE SALADE
local watermelon, sweet corn ice
cream, pickled jalapeño vinaigrette

70 MINUTE POACHED EGG
herb nage, summer vegetables,
cranberry beans

HEIRLOOM TOMATO TARTLETTE
puff pastry, roasted eggplant,
camembert cheese

CHEESE
manchego, sheep’s milk, spain
oma, washed rind cow’s milk, vermont

CHOCOLATE-HAZELNUT TOURTE
orange-praline cream and hazelnut
ice cream

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

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.