

T. W. FOOD

FEBRUARY GRAND TASTING

SATURDAY, FEBRUARY 4, 2012

A SEVEN-COURSE MENU SHOWCASING THE SEASON FOR THE ENTIRE TABLE.
\$80 PER PERSON – 7 WINES PAIRED FOR ADDITIONAL \$45

MENU

SWEET POTATO & COCONUT SOUP
toasted coconut, almond beurre
noisette

RHODE ISLAND FLUKE
pan-seared with wild mushrooms and
blood orange butter

ASSIETTE CHARCUTERIE
chinese five spice chicken liver mousse,
rillettes de tradition, pistachio pâté de
campagne

CRISPY SWEETBREADS
local cranberry compote and roasted
sunchoke

HUDSON VALLEY FOIE GRAS
seared with roasted veal, sweet potato,
szechuan peppercorn, cinnamon jus

CHEESE
pomerol, cow's milk, bordeaux
roquefort, sheep's milk, aquitaine

GÂTEAU AU CHOCOLAT
pistachio dacquoise, dark chocolate
mousse, candied bergamot syrup

VEGETARIAN MENU

SWEET POTATO & COCONUT SOUP
toasted coconut, almond beurre
noisette

DRUMLIN FARM BABY LETTUCE
chickpea panisse and pomegranate
vinaigrette

RED TRACTOR POTATOES FARCIS
baby kennebec potatoes, roasted garlic,
taleggio cheese, vanilla-salsify coulis

FOUR STAR FARM CORN POLENTA
radicchio, meyer lemon, roasted red
onion

WILD CÈPE RAVIOLI
hand made with cèpe mushrooms,
parmesan and truffle mousse

CHEESE
pomerol, cow's milk, bordeaux
roquefort, sheep's milk, aquitaine

GÂTEAU AU CHOCOLAT
pistachio dacquoise, dark chocolate
mousse, candied bergamot syrup

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

At T.W.Food

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.

CHEF TIM WIECHMANN DIRECTOR BRONWYN WIECHMANN
WINE JILLIAN MARINI PASTRY KEIKO TANAKA KITCHEN CHRIS KAZMIERCZAK

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.