

A STUDY OF WILD MUSHROOMS

T.W. FOOD RESTAURANT PRESENTS A FIVE-COURSE TASTING MENU
SHOWCASING THE WILD, FORAGED MUSHROOMS OF EARLY FALL

WEDNESDAY, OCTOBER 20, 2010

MENU

CANAPÉS

wild mushroom ice cream profiteroles
smoked ma. bluefish tartines
baby heirloom cherry tomatoes farcis
pâté de campagne au foie gras

BLACK TRUMPET & PURPLE WINECAPS
with stone milled rhode island corn flour
fettuccine pasta, lemon verbena and
goat's milk cheese "bucheron"

WILD CÈPES, CANARY AND PURPLE
BOLETES
vermont veal boudin blanc sausage,
caramelized ma. paula red apples

WILD CHICKEN AND GIANT CLAM
native hubbard squash bisque, cape cod
scallops and sage

CHANTERELLE AND MATSUTAKE
foie gras and muscovy duck "tourte
tradition française" in puff pastry

NATIVE SECKEL PEAR SOUFFLÉ GLACÉE
frozen meringue with pears and
chocolate caramel

WINE

CRÉMANT ROSÉ OF PINOT NOIR,
PEGGY BURONFOSSE, CÔTES
DE JURA, FRANCE

CHENIN BLANC, DOM. DE BAUMARD,
2006, SAVENNIÈRES, LOIRE VALLEY,
FRANCE

CHARDONNAY, DOM. MANCIAT-
PONCET, ST. VERAN "VIEILLES-
VIGNES", 2006, BURGUNDY, FRANCE

GEWÜRZTRAMINER, HUGG,
"RESERVE DES CHEVALIERS", 2007,
ALSACE, FRANCE

MERLOT, CABERNET SAUVIGNON,
CABERNET FRANC, CH. VIRAMIÈRE,
ST. ÉMILION GRAND CRU, 2005,
BORDEAUX, FRANCE

SEMILLON, CHÂTEAU MÈMOIRES,
2005, CADILLAC, BORDEAUX, FRANCE