

T. W. F O O D

CELEBRATION OF SAINT VALENTINE

TUESDAY, FEBRUARY 14, 2012

SIX COURSE MENU

\$95 PER PERSON, \$49 FOR WINE PAIRINGS

MENU

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LOCAL CARROT BISQUE
marinated heirloom carrots and mint,
cured smoked trout

SAUTÉ OF SEA SCALLOPS
with poached lobster, lobster jus and
turnip purée

MUSCOVY DUCK BREAST
compote of tangerine, sauté of bitter
winter greens and spiced jus

TENDERLOIN OF GRASS-FED BEEF
salsify, carrots, roasted pear and sauce
foie gras

CHEESE
comté le fort, aged cow's milk, jura
mimolette, cow's milk, normandy
brebis pardou, sheep's milk, pyrénées

MILLEFEUILLE TRADITIONELLE
puff pastry, raspberry and vanilla
mousse, chocolate caramel sauce

VEGETARIAN MENU

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ALMOND AND COCONUT SOUP
roasted local garlic and vanilla cream

JALAPEÑO GRANITA
braised yuca and taro roots, tequila
sorbet

ROASTED ROOT VEGETABLE SALAD
creamy saffron and sherry vinaigrette,
blood oranges

LOCAL HEIRLOOM CORN FETTUCCHINE
maine cattle beans, roquefort and
roasted onion

CHEESE
comté le fort, aged cow's milk, jura
mimolette, cow's milk, normandy
brebis pardou, sheep's milk, pyrénées

MILLEFEUILLE TRADITIONELLE
puff pastry, raspberry and vanilla
mousse, chocolate caramel sauce

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.

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

WINE PAIRINGS

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Goldmuskateller, Thurnhof, 2009, Sudtirol, Italy.

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Albariño, Tangent, 2010, Paragon Vineyard, Edna Valley, California.

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Pinot Noir, Soter Vineyards, “North Valley”, 2009, Willamette Valley, Oregon.
or
Chenin Blanc, Domaine de la Bergerie, “Beaupreau”, 2005,
Savennières, Loire Valley, France.

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Sangiovese, Valentiano, 2006, Brunello di Montalcino, Tuscany, Italy.

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Mourvedre / Grenache, Château de Serame, 2007, Minervois, France.

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Port, Smith Woodhouse, “Lodge Reserve”, Portugal.

TO BEGIN...

Prosecco, Zardetto, Veneto, Italy	glass	10	—
Rosé of Malbec, Brut, Domaine Augis, Loire Valley, France.	glass	10	39
Cava, Brut Reserva, Avinyó, Penedes, Spain.			42
Gobillard, Brut, Champagne, France. (half bottle)			39
Jean Vesselle, Brut, Rserve, Champagne, France.			82
Barone Pizzine, Brut, Franciacorta, Italy.			92
