

T. W. F O O D

# DINNER MENU

THURSDAY, FEBRUARY 13, 2014

THREE COURSE PRIX FIXE:  
\$55 PER PERSON

## STARTERS

### SALSIFY SALAD

chicories, endive, parsnip, yuzu-apple vinaigrette, brioche croutons

### SMOKED ONION BISQUE

maine rock shrimp, mint-almond brown butter

### LAVENDER BOUDIN BLANC

housemade sausage, chopped egg salad, meyer lemon,  
cucumber purée

### WILD MUSHROOMS

crêpe, wheat berries, pineapple, spiced rum, lime

### CRÈME BRÛLÉE FOIE GRAS

“for my mentors,” seckel pear, brioche

## MAINS

### CAVATELLI (V)

handmade pasta, hedgehog mushrooms, heirloom chicories,  
coconut sauce, tempura citrus

### WHOLE WHEAT TAGLIATELLE

confit duck, yellowfoot chanterelle mushrooms, rutabaga, pecorino

### SWORDFISH

wild nettle butter, potato mille-feuille, carrot bouillon

### RICOTTA STUFFED CHICKEN

soldier bean ragoût, braised red cabbage, king trumpet mushrooms

### GRASS-FED BEEF

ribeye, confit tongue, braised cheek, leek dumpling, chioggia beet,  
green peppercorn jus

À LA CARTE: STARTERS \$17, MAINS \$33, DESSERTS \$11

Get more from <http://www.getforms.org>

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.  
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.

# VALENTINE'S WEEKEND GRAND TASTING

A SEVEN-COURSE MENU SHOWCASING THE SEASON FOR THE ENTIRE TABLE.  
\$85 PER PERSON – 7 WINES PAIRED FOR ADDITIONAL \$55

## MENU

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TURNIP VELOUTÉ  
vanilla potatoes “duchesse”,  
radish crudité

MAINE ROCK SHRIMP  
scallop boudin, orange butter,  
pommes mousseline

### ADD

WHITE STURGEON CAVIAR  
one-half oz. (\$25 supplement)

TARTARE DE BOEUF  
white anchovy mousse,  
piquillo pepper aioli

### OR

FOIE GRAS TORCHON  
native cranberry, poached fruit  
(\$15 supplement)

POTATO GNOCCHI  
carrot compote, pepper bacon,  
parmigiano cream

PEACHWOOD SMOKED DUCK  
roasted daikon, fermented black bean  
and ginger sauce

CHEESE  
robiola d'alba al tartufo, cow's milk, italy  
tarentaise, cow's milk, vermont

PITHIVIER  
frangipane, currant crème anglaise

## VEGETARIAN MENU

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TURNIP VELOUTÉ  
vanilla potatoes “duchesse”,  
radish crudité

FORAGED MUSHROOMS  
hedgehog and king trumpet mushrooms,  
poppy seed brioche, meyer lemon

CHANTENAY CARROTS  
baldwin apple, puffed grains,  
cranberry vanilla compote,  
house-made harissa,

BEET CONSOMMÉ  
black truffle, soft poached egg, honey

RICOTTA RAVIOLO  
lemon brown butter, hazelnuts,  
buttercup squash

CHEESE  
robiola d'alba al tartufo, cow's milk, italy  
tarentaise, cow's milk, vermont

PITHIVIER  
frangipane, currant crème anglaise

## At T.W.Food

our mission is to produce creative modern french, italian, and american cuisine. the pasta, charcuterie, sausages, patisserie and ice creams are done by hand using european traditions, methods and techniques. we support many small local growers of vegetables, dairy farmers, meat farmers and cheesemakers, and take pleasure in bringing these products to you.

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CHEF TIM WIECHMANN DIRECTOR OF PAstry, BREAD, AND PASTRY MANAGER CHEF DE CUISINE NATHAN PANE

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