

T. W. F O O D

T.W. FOOD

DINNER MENU

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PRIX FIXE MENU OPTION \$49:
CHOOSE ANY STARTER, MAIN AND DESSERT
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STARTERS

LOCAL LETTUCES	spring vegetables, pistachio pistou vinaigrette	14
PIONEER VALLEY CORN POLENTA	wild ramp pesto, orange, parmesan	14
BORSCHT	beet soup with smoked salmon and roe, horseradish crème fraîche	15
FARM EGG	creamy scrambled, crispy duck skin, kumquat	16
TW CHARCUTERIE	kielbasa, chicken liver mousse, lamb pâté with fig and pecan, rillettes de tradition	16
CRÈME BRULÉE FOIE GRAS	“for my mentors” (\$7 supplement to prix fixe)	19

MAINS

RICOTTA CAVATELLI	hand rolled pasta, mcgrath farm asparagus, summer squash and bourbon apricot	24
POLLOCK	pan roasted fish, mussels, razor clams, rutabaga, english peas, sauce vierge	26
CODMAN FARM PORK	honey roasted shoulder, boudin noir, shiitake mushroom, mixed grains	28
FARM RABBIT	bacon wrapped loin, white bean ragoût, fiddleheads and maple jus	29
GRASS-FED BEEF	flat-iron steak, sourdough bread pudding, king oyster mushroom and bone marrow chestnut butter (\$5 supplement to prix fixe)	30

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

T. W. FOOD

MAY GRAND TASTING

WEDNESDAY, MAY 16, 2012

A SEVEN-COURSE MENU SHOWCASING THE SEASON FOR THE ENTIRE TABLE.
\$85 PER PERSON – 7 WINES PAIRED FOR ADDITIONAL \$45

MENU

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SPICED RUTABAGA
chilled soup with uni

SOFT SHELL CRAB & N.E. SCALLOPS
dashi, avocado, kumquat

CRÈME BRULÉE FOIE GRAS
fiddlehead salad, pickled ramps

PIG'S HEAD RAVIOLI
asparagus, sauce gribiche

SPRING LAMB
veal sweetbreads, roasted beet,
espresso jus

CHEESE
piramide di capra, piedmont, italy
abondance, cow, savoie, france

CREAM PUFFS
strawberries, cassis cream, hazelnut
praline

VEGETARIAN MENU

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SPICED RUTABAGA
chilled soup with avocado

MUSHROOM CARPACCIO
king oyster mushrooms, balsamico

HONEY ROASTED CARROTS
coriander and sesame

MCGRATH ASPARAGUS
goat cheese custard, english peas

HANDMADE CAVATELLI
shiitake mushrooms, fava beans,
new england dulce, ramps

CHEESE
piramide di capra, piedmont, italy
abondance, cow, savoie, france

CREAM PUFFS
strawberries, cassis cream, hazelnut
praline

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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.

CHEF TIM WIECHMANN DIRECTOR BRONWYN WIECHMANN
WINE JILLIAN MARINI KITCHEN TRU LANG

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.