

T. W. FOOD

CELEBRATION OF ST. VALENTINE

\$59 PER PERSON, \$26 PER PERSON FOR WINE PAIRINGS

MENU

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AMUSE BOUCHE

MACOMBER TURNIP

vanilla scented soup, lime whipped cream with nantucket bay scallop

GRASS-FED BEEF

rib-eye steak, chestnut and brioche ballotine and shortrib, maine carrot purée, fried potatoes

BLOOD ORANGE SORBET

almond dacquoise, tequila and citrus fruit salad

HEIRLOOM APPLE MILLEFEUILLE

caramelized puff pastry, caramel parfait cardamom and apple butter

VEGETARIAN MENU

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AMUSE BOUCHE

ENDIVE SALAD

sweet-sour endive, wild mushroom timbale, licorice and toasted sesame

WHOLE WHEAT LASAGNA

hand-made pasta, chestnut cream, caramelized sweet potatoes, local butternut squash, parmesan

BLOOD ORANGE SORBET

almond dacquoise, tequila and citrus fruit salad

HEIRLOOM APPLE MILLEFEUILLE

caramelized puff pastry, caramel parfait cardamom and apple butter
