

TBD Foods Spring Menu 2018



FOODS

Think of this menu as more of a conversation starter than a final list of options.

We can easily substitute items or make changes specific to your palate.

*We look forward to cooking for you,
Terence Rogers*

*Chef/ Owner
@TBDFoods*

Hor D'oeuvres

Meat and Cheese Board

Assortment of cured meats, hard and soft cheese, crackers, fresh fruit

Crudite

Assortment of seasonal veggies, roasted, smoked, grilled, house made yogurt sauce

Gourges

Gruyere cheese puffs

Stuffed Mushrooms

Smoked trout, asiago, spring onions

Avacado + Pea Toast

Grilled scallions, shallots, mushrooms

Tempura Spring Vegetables

House spicy + tart aioli

Cold and Smoked Seafood Platter

Clams, mussels, shrimp, oysters

Buttermilk Biscuits

Roasted chilis + cheddar

Hush Puppies

Corn, peppers, green garlic and buttermilk sauce

Duck Fat Bread

Romesco, pickled shallots, grilled octopus

Artichokes 2-Ways

Grilled, spinach artichoke dip

Vegetarian Terrine

Spring vegetables, goat cheese, sourdough crisps



FOODS

Hor D'oeuvres

Potato, Egg + Cheese Fritter

Smoked hollandaise

Mushroom Arancini

Scallion + basil pesto

Spring Vegetable Quiche

Mushrooms, spinach, goat cheese

Whipped Brie

Chamomile, bread crisp, speck,
Honey

Mushroom Pate

Cheddar crisp, chives, aged duck

Bruschetta

Basil pesto, grilled apples, parm

Stuffed Peppers

Queso fresco, chorizo,
caramelized onion

Painted Beets

Za'atar yogurt

Patatas Bravas

Manchego, scallions, herbs,
grilled lemon

Pierogi

New potatoes, cheddar, charred
scallions, beet creme fraiche

Spring Vegetable Flatbread

Scallion pesto, leeks, kale,
ricotta, grilled kohlrabi



FOODS

Hor D'oeuvres

Whipped Bone Marrow

Parmesan cracker, chives, cured egg yolk

Lamb Meatballs

Mint pesto, feta, shallots

Short Rib Caramels

bbq glaze, potato chip cup

Pulled Pork Sliders

Carolina gold sauce, coleslaw

Crab Cakes

old bay aioli

Smoked Clams Rockefeller

Garlic and lobster butter

Elk Tartare

Smoked yolk, chives, bread

Lamb Lollipops

Cucumber, tzatziki

Bison Empanadas

Queso fresco, chilis

Prosciutto Wrapped Asparagus

Taleggio, peach vinegar

Scallop Crudo

Rice cracker, basil cucumber granita, avocado



FOODS

Hor D'oeuvres

Fried Oyster Po Boy

Grilled cabbage, remoulade, shallots

Shrimp Ceviche

lime, grilled mango, corn crisp

Scallop + White Chocolate

Bacon, strawberries

Shrimp + Celery

Celery puree, grilled shrimp, lemon
bread crumb

Smoked Mussels

Spicy saffron broth

Blowtorch Tuna

Sushi rice, cucumber puree

Smoked Trout

Rye cracker, roe, mustard



FOODS

Soups

Cucumber Gazpacho

herb oil, basil, creme fraiche,
crispy quinoa

Warm Vichyssoise

Potato and leek , bacon, herb oil

New England Clam Chowdah

Fresh clams, potatoes, bacon,
sourdough

Lamb Stew

Duck sausage, shredded leg, beans

French Onion Soup

Charred scallions, crispy leeks

Pork + Pea Soup

Parm, lardo crouton, herb corn

Asparagus Soup

Buttermilk, green garlic, tempura
asparagus tips

Lobster and Corn Bisque

Fried cornbread

Salad

Mixed Greens

Goat cheese, pickled shallots,
crispy quinoa

Shisto Peppers

Queso fresco, baked hominy,
grilled onions, poblano puree

Roasted Cauliflower

Arugula, feta, pomegranate

Beet Salad

Goat cheese, honey walnuts,
truffle vin

Roasted Eggplant

Buttermilk yogurt,
za'atar, herbs

Grilled Lettuce

Bagna cauda, carrots, seeds



Salads



Bone Marrow

Parsley salad, grilled lemon

Beet + Grilled Citrus

Avocado, crispy shallots

Grilled Asparagus

Whipped taleggio, speck, crispy farro

Smoked Trout

Farm greens, grilled carrots, shallot vin, herb bread crumbs

Kale Salad

Soft egg, pistachios, strawberry vin, feta

Green Goddess

Peas + pea shoots, cucumber, fried green tomato, green goddess

Cucumber + Peanut

Grilled cabbage, smoked peanuts, pickled carrots, yogurt sauce



FOODS



Handmade Fresh Pasta

Gnocchi

Basil and scallion pesto, smoked mushrooms, parmesan

Spring Wheat Pappardelle

Lamb ragout, smoked parm, goat ricotta, mint

Spring Herb Torn Pasta

Pork shoulder, goat cheese, peas, scallions

Pasta Carbonara

bucatini, parm, smoked egg, bacon

Tortelloni in Brodo

Prosciutto, taleggio, sausage meat

Squid Ink Pasta

Braised pork, lobster, summer corn

Ricotta Gnudi

Scallions, prosciutto, sundried tomatoes

Spinach + Herb Linguine

Stewed eggplant, spring onions, parm

Tortellini

Herb ricotta, elk sausage, tomato brodo

Wild Game Bolognese

Tagliatelle, bison, elk, venison, parmesan

Seaweed Pasta

Clams, mussels, lobster broth



FOODS

Steak Entrees

Please select 1 sauce and 2 sides to accompany each cut of meat

Game + Other Cuts

Elk Tenderloin Yak Ribeye
Elk Strip Steak Pork Chops
Bison Strip Steak
Bison Ribeye
Venison Saddle
Lamb Chops

Beef Cuts

Tenderloin
NY Strip
Tri-Tip
Flank Roulade
Ribeye
Strip Steak

Sauces + House Infused Butters

Red Wine Demi Glace , Cherry Demi Glace, Beet Demi Glace , Salsa Verde, Bearnaise, Chimichurri, Strawberry Demi, Honey Garlic Butter, Herb Butter, Lobster Butter, 7-Spice Butter

Sides

Pommes Annas
Patatas Bravas
Potato Puree
Smoked Potato Puree
Herb Fingerling Potatoes
Potato Pave
Smashed Potatoes
Sweet Potato Home Fries
Aspen Moon Roots Corn Polenta

Vegetable Risotto
Seafood Risotto
Mushroom Risotto
Squash Risotto
Wild Rice Risotto
Farro Risotto
Roasted Vegetables
Exotic Mushrooms
Seasonal Vegetable Hash



FOODS

Meat Entrees

72- Hour Brisket

Salsa verde, apesn moon roots
corn polenta, mushrooms

Chicken and Carrots

Saffron garlic chicken breast,
carrot puree, wild rice risotto

Duck and Mushrooms

Cold smoked duck breast,
mushroom risotto, grilled
onion sauce, exoctic
mushrooms

Chicken Thigh Torchon

Potato puree, mushrooms,
chicken jus

Miso Pork Shoulder

Spring Vegetable fried rice,
carrot top kimchee

Lamb Shoulder

Popcorn grits, chili sauce,
roasted vegetables

Wild Game Meatloaf

Bison, elk, venison, smoked
potato puree, herb stout gravy,
seasonal veggies

Sausage Sampler

Lamb sausage, wild game
sausage, pork sausage, herb
potatoes, kraut

Charred Short Ribs

Cheddar polenta, onions,
mushrooms , spinach



FOODS

Fish + Vegetable

Entrees

Trout + Mustard

Mustard greens, beet mustard sauce

Mussels + Clams

Bison sausage, seafood broth, toasted sourdough

Lemon + Herb Halibut

Spring onion risotto, carrots, white wine pan sauce

Seared Scallops

Mushroom risotto, roasted veggies

Roasted Whole Fish

Sticky rice, fish sauce, steamed veggies

Prawn + Grits

XO sauce, onions, mushrooms, aspen moon roots grits

Lobster + Corn

Corn puree, lobster tail, fingerlings, house made pork sausage

Saffron Tilefish

Tomato broth, mushrooms, black rice

Salmon + Sorrel

sorrel puree, brussels, spring veggie risotto

Garden Box

Assortment of local vegetables smoked, roasted, pureed, grilled with vegan sausage



FOODS

Desserts

Chocolate + Strawberries

Strawberry whipped cream,
strawberries, syrup

Apple Betty

Buttermilk ice cream,
bourbon + brown sugar syrup

Lemon Chiffon Cake

Lavender whipped cream, fruit,
cherry syrups

Basil Lemon Parfait

Granola, macerated fruit

Cherry Vanilla Gelato

Lemon cake, rhubarb syrup

Brulee 2-ways

Strawberry + Lavender

Chocolate + Snacks

Mexican Chocolate ice cream,
caramel corn, pretzels, caramel

Carrot Cake

Cream cheese and cinnamon
ice cream, honey walnuts

Nutella Mousse

Chocolate cake, mint whipped
cream

Seasonal Fruit Pie

Whipped cream, more fruit

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Chef/ Owner



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