

## MENU PORN

## Towne Unveils New Winter Menu

Wednesday, January 25, 2012, by [Aaron Kagan](#)



*[Photo: Official Site]*

Is it really winter? Depends on the day. Regardless, **Towne Stove and Spirits** culinary director Lydia Shire and executive chef Mario Capone have unveiled their **new winter menu**. New dishes include appetizers like shrimp and sweet potato tempura with citrus ponzu, and in the newly added "winter comfort" section you'll find pork schnitzel with scallion and green garlic mashed potatoes and duck confit with white cheddar polenta. Seafood options include salmon crisp with key lime and palm sugar gastrique and Okinawa yam, and because vegetables are the new meat, you can order a cauliflower steak side. For dessert, there's tangerine cheesecake. Hopefully the menu will still apply to the new seasons-within-seasons we're experiencing, such as Bizzaro Spring and Fall II.

## start

**naan / tandoori baked**  
fried to order .. w/ garlic  
& ground pistachio 6

**shrimp & sweet potato tempura /**  
citrus ponzu 18

**new england clam chowder**  
w/ cockles and quahogs 10

**littlenecks / cape cod** 1/2 doz 12 \*

**oysters / east coast** 1/2 doz 16 \*

**hamachi tartare**  
avocado crema, pummelo &  
lime radish 18 \*

**baked cherrystone clams casino** 12

**lobster popovers** 14

**sauté foie gras**  
on malted waffle / flamed banana 24

**spaghetti al burro**  
veal meatballs / crisped rapini leaves 16

**ravioli : 'carbonara'**  
ricotta, crisp pancetta /  
sweetest canned peas 17

## pizza - wood grilled

**margherita .. a classic** 16

**sausage & pepperoni** 17

**lobster ..**  
w/ red swiss chard, pine nut ..  
parmesan crema 27

**butternut squash**  
w/ smoked bacon, stracchino,  
pear mostarda & crushed amaretti 18

## salad

**mesclun .. simple side** 7

**caesar salad spears** w/ panko fried  
egg & white anchovies 12

**arugula / roast deluxe bacon /**  
winter pear + toasted walnut 12

**burrata** on toasted garlic  
ciabatta w/ celery hearts ..  
tomato 'arabbiata' oil 13

**iceberg / baby**  
double smoked bacon  
& triple crème blue 13

## winter comfort

**lobster mac & robiola cheese** 26

**pork schnitzel & scallion /**  
green garlic mashed 26

**duck confit /**  
white cheddar polenta 26

## sea + crustacea

**salmon crisp** w/ tart key lime & palm  
sugar gastrique .. okinawan yam 31 \*  
( house signature )

**today's boston market catch**  
simply grilled or  
tonight's special preparation mkt

**chilean sea bass**  
roasted w/ miso glaze,  
gingered pea tendrils 38

**swordfish steak and cornmeal**  
**crisped fresh maine shrimp**  
meyer lemon, anchovy aioli 32  
or simple grill of swordfish 29

**skate**  
crisped in almond flour /  
romesco & blood orange 31

**lobster tails .. wood grilled**  
lemon, rosemary mousseline or garlic ..  
green chive butter mkt per tail

## steaks, chops + birds

**duck crisp /**  
**dark cherries & celery root** 33  
( house signature )

**giannone rotisserie chicken**  
lemon & tarragon /  
garlic roasted mashed potato 24

**sugar smoked peking chicken**  
sweet potato & stir-fry toy sum 34

**double kurobuta pork chop**  
chestnut taro puree  
& pineapple fried rice 33

**fried rabbit**  
mustard oil / malay roti 38

**tomahawk veal chop** w/ puff pastry  
of king oyster mushrooms ..  
jus of fresh red currants 52

**towne's skirt steak ..**  
9 oz. wagu xtrame,  
truffled polenta fries 29 \*

**sirloin 14 oz. John Dewar's prime**  
simply grilled or  
beet/horseradish butter ..  
smoked sea salt 42 \*

**surf 'n turf**  
wood grilled fresh lobster tail  
on any steak .. mkt per tail

## sides

**jasmine rice**  
simple 5  
or w/ coconut, mango & chiles 7

**roasted marble potatoes ..**  
w/ garlic + sea salt 8

**cauliflower steak** golden raisin ..  
pine nut & parsley 'picada' 12

**green beans** simply steamed  
or twice fried w/ white soy  
& ginger juice 10

**creamed spinach**  
devilish & gluten free 9

before placing your order, please inform your server if a person in your party has a food allergy. \* these items are cooked to order or may be undercooked. consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase the risk of foodborne illness.