

# WINE SERIES:

## AUSTRALIA & NEW ZEALAND

TUESDAY, JANUARY 10, 2012

OUR WINE SERIES FOUR COURSE MENU FOR THE ENTIRE TABLE  
\$55 PER PERSON INCLUDING FOUR WINES PAIRED

SWEET MAINE SHRIMP  
local flint corn polenta

SWEET ONION & TROPICAL FRUIT  
SOUP  
roasted figs and almonds

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SEA SCALLOPS  
braised beef oxtail, confit fennel  
and horseradish

WILD PORCINI MUSHROOM GÂTEAU  
puff pastry and winter vegetables

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ROQUEFORT  
sheep's milk blue cheese, aquitaine,  
france

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SAFFRON CRÈME BRULÉE  
hazelnut cookies

GIESEN, SAUVIGNON BLANC, 2011,  
MARLBOROUGH, NEW ZEALAND. This  
is a great Sauvignon Blanc from New  
Zealand's most prized region. The  
three brothers who started this winery  
were among the first to make wine  
in the region in the 1980s. Aromas of  
grapefruit, gooseberries and fresh cut  
grass.

PINOT NOIR, COOPER'S CREEK,  
2009, HAWKES BAY, NEW ZEALAND.  
The cool climate of Hawkes Bay is  
perfect for the finicky Pinot Noir. The  
founders, the Hendrys, are known for  
both the classics like Pinot Noir and  
experimenting with unique varietals.  
Cherry, strawberry, blackberry, and  
earth.

SHIRAZ, MT. LANGHI GHIRAN, 2007,  
VICTORIA, AUSTRALIA. Situated at the  
southern end of the Great Dividing Range  
in Western Victoria, the warm days and  
cool nights ensure a slow steady ripening  
of the fruit. Grapes from very old vines  
(some 80 to 100 years old) are used in this  
fruit forward, ready to drink Shiraz.

MUSCAT, CAMPBELLS, RUTHERGLEN,  
AUSTRALIA. Before becoming famous  
for Shiraz, Australia was known for  
its sweet wines. The Muscat grape  
does wonderfully here, making a rich,  
caramelized dessert wine.

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

### 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 PASTRY KEIKO TANAKA KITCHEN CHRIS KAZMIERCZAK

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.