

WINE SERIES: BIG REDS

TUESDAY, DECEMBER 28, 2010

OUR WINE SERIES FOUR-COURSE MENU FOR THE ENTIRE TABLE
\$49 PER PERSON – INCLUDING WINE PAIRINGS

MENU

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GRATIN

fingerling potatoes and celery root,
gorgonzola dolce

SMOKED KOHLRABI SOUP

black pepper olive oil cracker

CHARCUTERIE

pâté de campagne, chicken liver
mousse, rillettes de tradition

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BRAISED WAGYU BEEF

red wine braised eye round, radicchio,
orange, red thumb fingerling potatoes

BUCKWHEAT PAPPARDELLE

handmade pasta with red wine braised
heirloom carrots and local tiger's eye
beans

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CHEESE

“avonlea clothbound” farmhouse
cheddar, prince edward island

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CHOCOLATE MILLEFEUILLE

puff pastry, valrhona chocolate and
vanilla pastry cream

WINE

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Primitivo, Terre, 2008, Puglia, Italy.

The Primitivo grape is the predecessor to the Zinfandel of North America. Puglia is Italy's “heel” and the warm climate along with clay and limestone soils are perfect for Primitivo. Currants, licorice and spice.

Malbec, Alta Vista, 2007, Mendoza,

Argentina. Alta Vista is making great Malbec in the famed Mendoza region. Grapes for this wine are hand-harvested, and the wine is matured in American oak for 6 months prior to bottling to help soften the tannins.

Shiraz, Paringa, 2008, South Australia.

The Hickinbotham family has been in the wine industry for 60 years. This Shiraz (made from the Syrah grape) is bursting with ripe fruit flavors such as black cherry and raspberry. Its supple texture makes a great pairing with cheese.

Syrah Port, Barnard Griffin, 2009,

Columbia Valley, Washington. This wine is made from late harvest Syrah grapes and fortified just as in Port making. It is a rich dessert wine filled with chocolate and red fruit flavors.

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.

DIRECTORS TIM AND BRONWYN WIECHMANN

KITCHEN KATE STAMBAUGH WINE JILLIAN MARINI PASTRY KEIKO TANAKA

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.