

WINE SERIES: BIG REDS

TUESDAY, FEBRUARY 16, 2010

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

MENU

—
YELLOWFIN TUNA
fennel salad with grapefruit, rosemary
and lardo

POLENTA
sautéed mushrooms, raisins, crème
fraîche and herbs

CHARCUTERIE
saucisson de lyon, moroccan merguez,
speck and house pickles

—
SMOKED PORK LOIN
black peppercorns, braised bok choy
and potato mousseline

SMOKED WHEAT ORRECHIETTE
goat cheese, sweet-sour endive and
toasted walnuts

—
CHEESE
cantal cow's milk, france

—
CABERNET CAKE
valrhona chocolate flourless cake, vanilla
ice cream and cranberry sauce

WINE

—
Tannat, Domaine Monte de Luz, 2008,
San Jose, Uruguay.
This wine is made from the little-known
Tannat, that was brought to Uruguay by
Basque immigrants. Aromas of plum
and cherry make up this powerful wine
that still maintains smooth tannins.

—
Malbec, Chateau du Cedre, "Heritage",
2007, Cahors, France.
This estate, one of Cahors' finest, is
located in southwest France. Here,
Malbec dominates and bit of Merlot
is added to what is known as "black
wine". Bold tannins and an intense full
bodied style.

—
Zinfandel, Marietta Cellars, "Old Vine
Red #50", NV, Sonoma, California.
Mostly old vine Zinfandel with a splash
of Syrah, this wine showcases its ripe
red and black fruit and lush texture.
This family takes a "no-frills" approach
to winemaking, they make solid,
drinkable wines without pretense.

—
Port, Late Bottled Vintage, Dow's, 2004.
Mostly Touriga Nacional, Portugal's
grape, makes up this rich dessert wine.
The added ageing of an "LBV" lends
complexity to the wine and makes it
ready to drink sooner.

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.

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.