

# WINE SERIES: BORDEAUX

TUESDAY, FEBRUARY 23, 2010

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

---

## MENU

### NANTUCKET BAY SCALLOPS

lemon sole, garlic cream sauce, capers,  
sweet potato purée

### MAINE WHITE BEAN SALAD

endive, green apple, pistachio saffron  
vinaigrette

### CHARCUTERIE

rillettes de tradition, pâté de campagne,  
saucisson de lyon and house pickles

—

### VERMONT BABY LAMB

roast leg of lamb, braised shank, red wine  
and shallot sauce, maine potato gratin  
“dauphinoise”

### VOL-AU-VENT

puff pastry, poached farm egg, maine  
potatoes, confit leeks and collard greens

—

### CHEESE

mimolette, cow’s milk, lille, france

—

### APPLE-PRUNE CLAFOUTIS

armagnac and brown butter ice cream

## WINE

—

CHATEAU TOUR DE MIRAMBEAU RESERVE  
BLANC, 2008, ENTRE DEUX MERS,  
BORDEAUX. This wine is a blend of  
Sauvignon Blanc, Semillon and Muscadelle.  
It has bright citrus notes combined with  
floral aromas in a medium bodied style.  
This family owned chateau is one of the  
premier producers in Entre Deux Mers.

—

CHATEAU LAROCHE JOUBERT, 2007, COTES  
DE BOURG, BORDEAUX. Located across  
the Gironde River from the Medoc, Bourg’s  
soils are clay over limestone. Mostly Merlot  
is grown here, with a bit of each of the  
Cabernets. This wine has ripe red fruits and  
smooth tannins. A well balanced wine from  
an up and coming Bordeaux region.

—

LA GRAVIÈRE BELLEFOND, 2006, GRAVES,  
BORDEAUX. This wine hails from Graves, a  
region named for its gravelly soil. Deep red  
and black fruit with pronounced minerality  
and firmer structure than the former. Here  
we showcase the juxtaposition of the left  
and right banks of Bordeaux.

—

CHATEAU MEMOIRES, 2005, CADILLAC,  
BORDEAUX. Not far from Sauternes,  
the small village of Cadillac produces  
some excellent botrytised dessert wine  
made primarily from Semillon, with a  
little Sauvignon Blanc and Muscadelle.  
Peaches, white flowers and honey.

---

## At T.W.Food

—

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.