

WINE SERIES: CALIFORNIA

TUESDAY, FEBRUARY 21, 2012

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

PORCINI MUSHROOM IN ESCABÈCHE
crudités, crispy buckwheat

LOBSTER & PRAWN TERRINE
lemongrass, pickled parsnip and
almond

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RAVIOLO
farm egg, herbed ricotta, brussels
sprouts

BRAISED LAMB SHANK
cauliflower, treviso and rosemary-
orange jus

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CHEESE
bayley hazen blue, greensboro,
vermont

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ICE CREAM SANDWICH
pistachio dacquoise and cara cara
orange ice cream

ALBARIÑO, TANGENT, 2010, EDNA
VALLEY, CALIFORNIA. Tangent Winery
is located in California's Central Coast.
They experiment with only white
varietals, and this west-coast take on
Albariño is superb with aromas with
tropical fruit and pear.

SYRAH, CLOS LA CHANCE, 2009, SANTA
CRUZ, CALIFORNIA. This winery was
started as a hobby by the Murphy's
in the 1990's. They are now certified
sustainable. This Syrah has an added
splash of Petit Sirah. Black fruit and
spice.

CABERNET SAUVIGNON, "CHASING
LIONS", 2008, NAPA VALLEY,
CALIFORNIA. The name "Chasing
Lions" refers to the idea of fearlessly
pursuing your dreams. This is a blend of
mostly Cabernet Sauvignon with Merlot
and Cabernet Franc coming from
California's North Coast.

VINTAGE PORT, "FOUR GRAPES", 2006,
SONOMA, CALIFORNIA. This "vintage
port" is aiming to be as authentic as
possible with the use of Portugese
varietals. The juice is fortified by
adding a grape spirit which stops
fermentation and preserves the natural
sugars and is then aged in barrel. A
delicious and complex 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.