

WINE SERIES:

GRENACHE / GARNACHA

TUESDAY, JANUARY 17, 2012

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

SEA SCALLOPS

sweet sour gilfeather turnip, honey-
pineapple beurre blanc

WARM FENNEL SALAD

pastis vinaigrette, hard cooked egg
and crispy shallots

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PAPPARDELLE

hand cut buckwheat noodle with
wild boar ragù

RUSTIC POTATO GNOCCHI

wild mushroom, garlic scape pesto
and orange gremolata

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MANCHEGO CURADO ARTESANO

sheep's milk, la mancha, spain

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PROFITEROLES

pâte à choux pastry filled with
housemade vanilla ice cream and
valrhona chocolate ganache

DOMAINE MAGELLAN, 2010, CÔTES DE THONGUE, LANGUEDOC, FRANCE

Southern France is known for Grenache
(both Blanc and Noir). Domaine
Magellan, a winery that focuses on
natural farming and “terroir”, blends the
Grenache Blanc with 30% Roussanne.
Freshness and minerality with fruit
flavors of kiwi and citrus.

BONNY DOON, “LE CLOS GILROY”, 2010,

CENTRAL COAST, CALIFORNIA Mostly
Grenache with Cinsault and Syrah made
by the eccentric visionary Randall
Graham, who was one of the first to
make Rhône style wines in California.
Vineyards are farmed biodynamically
with minimal intervention in the winery.

GARNAXTA, JOAN D'ANGUERA, 2010,

MONTSANT, SPAIN Grenache's other
home is France's neighbor, Spain. It
is called Garnacha in Castilian and
Garnaxta in Catalan. This family
owned estate is located just south of
Barcelona in Monsant. Ripe red fruit
and fresh herbs.

MAS L'AVAIL, MAURY ROUGE, 2007,

ROUSSILLON, FRANCE The small,
Spanish influenced region of Roussillon
is known for its Grenache based “vins
doux naturel”, or port-like fortified
wines. Very old vines averaging 80
years.

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.