

# MARRIAGE OF WINE & CHEESE: NEW ENGLAND

TUESDAY, SEPTEMBER 7, 2010

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

---

## MENU

-

BRAISED PORK BELLY  
gratinéed escarole with levain bread,  
“oma” alsatian style cow’s milk cheese

HEIRLOOM TOMATO SALAD  
shallot purée, crispy polenta, “grafton”  
clothbound cheddar

—

MILK-FED VEAL  
slow cooked veal breast with roasted  
apples, fingerling potatoes, “berkshire  
blue”

LATE SUMMER VEGETABLE CANNELLONI  
rye pasta with eggplant, zucchini,  
heirloom carrots and “cremont” goat and  
cow’s milk double creme cheese

—

CHEESE  
spring brook tarentaise, cow’s milk,  
vermont

—

BOSTON CREAM PIE  
almond sponge cake with vanilla pastry  
cream, chocolate ganache

## WINE

-

Riesling, Willamette Valley Vineyards, 2008,  
Oregon.

Chardonnay, Cartlidge and Browne, 2009,  
Sonoma, California.

—

Pinot Noir, Underwood Cellars, 2009,  
Newberg, Oregon.

—

Merlot, Michael Sullberg, 2008, Healdsburg,  
California.

—

Maduro Port, Sonoma Valley Portworks,  
Sonoma, California.

---

Before placing your order, please inform your server if a person in your party has a food allergy.

---

## 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.

---

DIRECTORS TIM AND BRONWYN WIECHMANN  
KITCHEN KATE STAMBAUGH DINING ROOM 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.