

# MARRIAGE OF WINE & CHEESE: NORMANDY / BRITTANY

TUESDAY, AUGUST 3, 2010

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

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## MENU

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SALADE AUX POMMES NEUFS ET  
“VENDEEN BICHONNE”  
new potato salad with bacon, apples and  
“vendéen bichonne”

OEUFS FERMIERS BROUILLIS AUX PONT  
L'EVEQUE  
scrambled farm eggs, “pont l’eveque”  
cheese, heirloom tomato salad

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PORC FERMIER AUX POMMES  
braised pork belly, roasted loin,  
caramelized local apples and  
“mimolette”

CRÊPES AU SARRASIN NORMANDE  
traditional buckwheat flour crêpes, kale,  
heirloom tomatoes and “brillat savarin”  
triple crème

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CAMEMBERT AU CALVADOS  
cow’s milk washed in calvados apple  
brandy

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GATEAU BRETON  
traditional brittany butter cake, stewed  
apples, calvados-raisin ice cream

## WINE

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Pinot Blanc, Gisselbrecht, 2008, Alsace,  
France.

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Cabernet Franc, Domaine du Grand  
Bouqueteau, “Tradition”, 2008, Chinon,  
Loire Valley, France.

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Gamay, Chateau Thulon, 2009, Beaujolais-  
Village, France.

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Sydre Doux, Eric Bordelet, 2008, Normandy,  
France.

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Petit Manseng, Chateau Jolys, “Cuvee Jean”,  
2004, Jurançon, Southwest, France.

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## 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.

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DIRECTORS TIM AND BRONWYN WIECHMANN  
KITCHEN KATE STAMBAUGH DINING ROOM JILLIAN MARINI PASTRY KEIKO TANAKA

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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.