

WINE SERIES: PIEDMONT

TUESDAY, JANUARY 24, 2012

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

PIADINA
with grilled radicchio and taleggio
cheese

COTECHINO
regional pork sausage with heirloom
beans

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SAFFRON CHICKEN BALLOTINE
winter vegetables and red tractor
potatoes

WILD CÈPE RISOTTO
salsify, parmesan and truffle
mousse

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GORGONZOLA DOLCE
cow's milk, italy

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ZUPPA INGLESE
lemon cream, honey caramel,
poached pears and hazelnut
dacquoise cookie

ARNEIS, TINTERO, 2010, PIEDMONT,
ITALY. Arneis is a varietal native to
Piedmont, grown mostly in Roero, but
here it is in the hills of the Langhe. The
wines typically have a soft roundness
on the palate that work well with richer
dishes. Aromas of apple and citrus.

NEBBIOLO, CA DEL BAIO, 2009,
PIEDMONT, ITALY. Nebbiolo is
Piedmont's reigning grape. It makes
wines that are complex with perfumes
of leather and purple flowers, and has
great ageability. This small family run
winery ages the wine for 12 months in
large casks.

BARBERA D'ALBA, REVERDITO, 2009,
PIEDMONT, ITALY. Reverdito is located
in La Morra, the village where the
top Barolos are produced. The family
recently revamped the estate, and the
resulting wines are stunning. Barbera is
known for its food-friendly acidity and
lush plum and raspberry fruit flavors.

MOSCATO D'ASTI, LA PINETA,
PIEDMONT, ITALY. Moscato d'Asti is
a lightly sparkling sweet wine that
can serve to begin or end a meal. It is
known for its floral and fresh grape
aromas. This one has honeysuckle and
bright citrus fruits.

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.