

WINE SERIES: SAUVIGNON BLANC

TUESDAY, AUGUST 24, 2010
4 COURSE MENU PAIRED WITH 4 WINES- \$49
FOR THE ENTIRE TABLE

MENU

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“PETITE FRITURE” CALAMARI
ginger aioli, marinated zucchini

CHILLED GREEN PEPPER BISQUE
olive tapenade, smoked chile pepper oil

CHARCUTERIE
pâté de campagne, coppa, jambon persillé,
house pickles

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LOCAL SWORDFISH FILET
apple and potato salad, sorrel cream

PANADE AUX OIGNIONS
brioche bread pudding with local ailsa
craig onions, tomatoes and roasted corn

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CHEESE
valençay, goat’s milk, loire valley, france

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SUMMER POACHED PEACH TART
puff pastry, frangipane, hazelnut ice cream

WINE

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Dashwood, 2009, Marlborough, New Zealand. Marlborough is known for its intense Sauvignon Blancs. The grapes come from two places: the Atawere and Wairu Valleys. Harvest took place at night to retain flavor and freshness. A grassy Sauvignon bursting with tropical fruit.

Tangent, “Paragon Vineyard”, 2008, Edna Valley, California. The Edna Valley, near Santa Barbara, is a cool climate in southern California perfect for Sauvignon Blanc. Tangent Winery produces only white wines. Grapefruit, apple and lemon. Well balanced with vibrant acidity.

Domaine Celestin Blondeau, 2008, Loire Valley, France. The French style of Sauvignon Blanc is the most restrained in the world, valuing refinement over intensity. The cool climate of the Loire Valley makes wines with minerality and citrus fruit rather than powerful and tropical.

Sauvignon Blanc / Semillon, Chateau Memoires, 2005, Cadillac, Bordeaux. Not far from Sauternes, the small village of Cadillac produces some excellent botrytised dessert wine made from a blend of Semillon, Sauvignon Blanc and Muscadelle. Peaches, white flowers and honey.

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
KITCHEN KAITLYN 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.