

WINE SERIES: SOUTH OF FRANCE

TUESDAY, DECEMBER 27, 2011

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

SOUPE PROVENÇAL

garlic and lavender soup with
poached egg

CHARCUTERIE

house made beef kielbasa, pâté de
campagne with pistachio and foie
gras, pork rillettes

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POULETTE RÔTI AUX CHAMPIGNONS

roasted breast and braised thigh
of farm chicken with bacon and
roasted mushrooms, local potatoes

TAGLIATELLE

with pastis, braised fennel,
caramelized endive and orange

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CANTAL ENTRE DEUX MERS

cow's milk, auvergne, france

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POACHED QUINCE

orange and grand marnier ice
cream, pistachio dacquoise

MUSCAT SEC, DOMAINE COMELADE,
2010, ROUSSILLON, FRANCE.

Domaine Comelade is located near
the city of Perpignan in Roussillon.
Lionel Comelade is a fifth generation
wine grower. This clone is Muscat
d'Alexandrie: pineapple and lime zest.

CINSAULT, DOMAINE MAGELLAN, 2010,
COTES DE THONGUE, LANGUEDOC,
FRANCE. Mostly old vine Cinsault with
25% Syrah. The vineyard sits atop
sandstone soils in this part of Cotes
de Thongue. The grapes chosen are the
smallest in the vineyard making a more
concentrated wine.

CARIGNAN/SYRAH/CINSAULT, DOMAINE
RIMBERT, "LES TRAVERS DE MARCEAU",
2010, ST. CHINIAN, LANGUEDOC,
FRANCE. Owner Jean-Marie Rimbert
is fascinated with Carignan and the
terroir of St. Chinian. This natural wine
benefits from "agriculture raisonnée"
and little manipulation in the winery.

MUSCAT BEAUMES DE VENISE,
DOMAINE BAUMALRIC, 2010,
SOUTHERN RHONE VALLEY, FRANCE.
Beaumes de Venise is the only white
dessert wine appellation in the Rhône
Valley. Winemaker Daniel Begouassel
aims for freshness and elegance in this
light but sweet wine.

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.