

# WINE SERIES:

## SPAIN

TUESDAY, MARCH 6, 2012

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

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### CALDO GALLEGO

cattle beans, winter greens and  
smoked potatoes

### PINCHO MORUNO

roasted pork skewers, moorish spices  
and rutabaga compote

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### PAELLA

mussels, chorizo, cauliflower and  
lemon

*or*

artichokes, cellar garlic and soft  
poached egg

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### PATA CABRA

goat's milk, Spain

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### MANZANA AL HORNO

baked apples with almond frangipane  
and cinnamon ice cream

GARNACHA, BODEGAS BORSAO,  
"MONTE OTON", 2010, CAMPO DE  
BORJA, SPAIN. Bodegas Borsao is

located in Campo de Borja, north  
central Spain. This red overdelivers  
with dense red fruit, a hint of licorice  
and spice.

VERDEJO, PROTOS, 2010, RUEDA,

SPAIN. Protos Winery is making a  
vibrant Verdejo coming from Rueda,  
northwest Spain. Lots of citrus and  
pineapple, with just enough body to  
keep it refreshing yet substantial. A  
delicious example of what this region  
can offer.

MONASTRELL, TARIMA, 2009, JUMILLA,

SPAIN. Monastrell, the Spanish  
version of Mourvèdre, makes a dark,  
inky wine with lots of peppery spice  
and earthiness. Fuller bodied with  
moderate tannins and dark fruit.

MOSCATEL "#1", JORGE ORDOÑEZ,  
2008, MALAGA, SPAIN. This is a late  
harvest Muscat Alexandria that is  
vinified and aged in stainless steel.  
Forty year old vineyards in the  
mountains of Axarquía, just east of  
Malaga, in a warm Mediterranean  
zone.

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

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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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CHEF TIM WIECHMANN DIRECTOR BRONWYN WIECHMANN  
WINE JILLIAN MARINI PASTRY KEIKO TANAKA KITCHEN TRU LANG

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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.