

WINE SERIES: SYRAH

TUESDAY, MARCH 9, 2010

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

MENU

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CASSOULET

cured lardo, flageolet beans, root vegetables

WARM LOCAL DEVILED EGGS

garlic aioli, paprika, winter lettuce

CHARCUTERIE

saucisson sec, cotechino, veal liverwurst and house made pickles

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MOROCCAN SPICED BEEF

hanger, smoked brisket, braised shoulder, sweet potato, almonds, bulghur wheat

POLENTA CAKE

smoked mushrooms, roasted fennel, spiced lentil purée

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CHEESE

tomme de savoie, cow's milk, france

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PEAR AND CURRANT CAKE

pistachio crème anglaise, whipped crème fraîche

WINE

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Chateau des Tourettes, "Syrah d'Endes", 2006, Vaucluse, France. Verget has a reputation for making stellar wine in Burgundy. Owner Jean Marie Guffens decided to branch out to the south of France and bought some run down vineyard property that was soon producing healthy grapes and great wine. Typical of its terroir with garrigue notes, bright red fruit and minerality.

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Shiraz, Nugan Estate, "Vision", 2008, Riverina, Australia. Australia puts its own spin on this varietal, naming it Shiraz. This is classic Australian style- powerful wine bursting with ripe blackberries, mocha and spice. Nugan is located in the semi arid region of Riverina, an area known for its consistency.

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Clos LaChance, "Black Chinned", 2006, Santa Cruz, California. This family owned winery has just been certified sustainable in Santa Cruz, south of San Francisco. The estate Syrah has aromas of huckleberry and candied plums, smoke and spice.

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Late Harvest Syrah, Barnard Griffin, Columbia Valley, Washington. Owners Rob Griffin and Deborah Barnard realized that their Syrah grapes would make great Port! Their winery is situated in the Columbia Valley. Notes of toffee and caramelized fruit- a very unique dessert wine!

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.

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.