

MARRIAGE OF WINE & CHEESE: UNITED KINGDOM

TUESDAY, FEBRUARY 2, 2010

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

MENU

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PLOWMAN'S PLATTER
rillettes, ham, local hard-cooked egg,
house pickles and "berkswell" raw
artisanal sheep's milk, midlands, england

WELSH RAREBIT
brioche, bechamel, "coastal" artisanal
cow's milk cheddar, dorset, england

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COTTAGE PIE
painted-hills farm grass fed beef, mashed
potatoes, roasted root vegetables and
"cashel blue", cow's milk, ireland

QUICHE
braised leeks, smoked onions and
gorwydd "caerphilly", cow's milk, wales

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COLSTON BASSET SHROPSHIRE STILTON,
cow's milk, england

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SUGAR PLUM TRIFLE
mascarpone mousse, ladyfingers,
preserved plums and pimm's no. 1 cup

WINE

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Pinotage, Hill and Dale, 2007, Stellenbosch,
South Africa.

Oatmeal Stout, Samuel Smith, Yorkshire,
England.

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Merlot, Clos LaChance, 2006, Santa Cruz,
California.

Shiraz, "Baby Roogie", 2007, South
Australia.

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Port, Dow's, Late Bottled Vintage 2004.

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Muscat, Mont Tauch, Roussillon, France.

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.