



Food and Wine

PAIRING CHART



| | Pinot Grigio, Chenin Blanc | Sauvignon Blanc, Semillon | Grenache Blanc, Rhône Blend | Chardonnay, Viognier | Gamay, Pinot Noir | Grenache, Carmenère | Sangiovese, Cabernet Franc | Merlot, Rhône Blend | Montepulciano, Zinfandel | Tempranillo, Nebbiolo | Cabernet Sauvignon, Malbec | Syrah, Petite Sirah |
|------------|----------------------------|---------------------------|-----------------------------|----------------------|-------------------------|---------------------|----------------------------|---------------------|--------------------------|-------------------------------|----------------------------|--|
| Meat | Roast Chicken | Roast Turkey | Garlic Chicken | Grilled Porkchop | Roast Duck | Steak | Roast Veal | Andouille Sausage | Roast Lamb | Marinated Grilled Skirt Steak | Smoked Lambchop | Grilled New York Strip or Ribere Steak |
| Seafood | Pan-Fried Tilapia | Fres Oysters | Fried Shrimp | Salmon Tartare | Steamed Lobster or Crab | Grille Flounder | Grilled Halibut | Pan-Seared Cod | Grilled Tuna | Grilled Swordfish | Smoked Salmon | Pan-Fried Trout |
| Cheese | Feta | Marscapone | Brie | Chevre | Gruyere | Havarti | Aged Provolone | Smoked Gouda | Blue Cheese | Manchego | Parmesan | Sharp Cheddar |
| Nuts | Macadamias | Cashews | Walnuts | Hazelnuts | Pecans | Peanuts | Chestnuts | Brazil Nuts | Pistachios | Roasted Walnuts | Salted Peanuts | Roasted Almonds |
| Vegetables | Peas | Green Beans | Zucchini | Cauliflower | Broccoli | Sweet Potatoes | Carrots | Pumpkin | Eggplant | Tomatoes | Bell Peppers | Mushrooms |
| Spices | Fenugreek | Mustard | Cumin | Clove | Garlic | Paprika | Nutmeg | Ginger | Vanilla | Cardamom | Anise | Black Pepper |
| Sauce | Salsa | Sweet and Sour Sauce | Cocktail Sauce | Béchamel Sauce | Peanut Sauce | Pesto Sauce | Alfredo Sauce | Curry Sauce | Garlic Sauce | BBQ Sauce | Mushroom Sauce | Bordelaise Sauce |