











Wine and Food Pairing

Wine Descriptions
Sweet to Dry

		CHEESE AND NUTS	MEAT AND FOWL	SEAFOOD	VEGGIES AND FRUITS	SAUCES	HERBS AND SPICES	DESSERTS
 MOSCATO	SWEET, FRUIT FORWARD, MUSKY	BLUE CHEESE HAZELNUTS ALMONDS	CHICKEN TURKEY PORK LOIN BBQ PORK	HALIBUT COD SALMON CRAB	MELONS STRAWBERRIES GREEN ONION BELL PEPPERS	SOY SAUCE SWEET & SOUR TERIYAKI	GINGER CINNAMON CARDAMOM MINT	CHEESECAKE TIRAMISU WHITE CHOCOLATE
 RIESLING	SWEET OR DRY, FLORAL, HONEY TONES	HAVARTI GOUDA CANDIED WALNUTS	SMOKED SAUSAGE DUCK	SEA BASS TROUT	APRICOTS CHILLI PEPPERS PEARS	SWEET BBQ SPICY CHUTNEY	ROSEMARY GINGER	APPLE PIE CARAMEL SAUCE
 PINOT GRIGIO	DRY AND LIGHT WITH MINERAL TASTE, CITRUSY	GOUDA MOZZARELLA RISOTTO	CHICKEN HAM PORK	SHRIMP CRAB SQUID FLOUNDER	STRAWBERRIES GRAPEFRUIT ARTICHOKES CUCMBERS	PESTO TOMATO SAUCE	TARRAGON BASIL	LIGHT PUDDING KEY LIME PIE SUGAR COOKIES
 SAUVIGNON BLANC	HERBAL, SOFT & SMOKEY, CRISP & ACIDIC	FETA CHÈVRE PINE NUTS	CHICKEN TURKEY	SOLE OYSTERS SCALLOPS	CITRUS GREEN APPLE ASPARAGUS	CITRUS LIGHT	CHIVES TARRAGON CILANTRO	SORBET KEY LIME PIE
 CHARDONNAY	SEMI-SWEET OR TART, HEADY OR LIGHT	ASIAGO HAVARTI ALMONDS	VEAL CHICKEN PORK LOIN	HALIBUT SHRIMP CRAB	POTATO APPLE SQUASH MANGO	CREAM PESTO	TARRAGON SESAME BASIL	BANANA BREAD VANILLA PUDDING
 PINOT NOIR	EARTH, LEATHER, VANILLA	CHÈVRE BRIE WALNUTS	LAMB SAUSAGE FILET MIGNON ROASTED CHICKEN	ORANGE ROUGHY TUNA	MUSHROOMS DRIED FRUIT FIGS STRAWBERRIES	MUSHROOM LIGHT-MEDIUM RED SAUCE	NUTMEG CINNAMON CLOVE	CRÈME BRULÉE WHITE CHOCOLATE
 MERLOT	SOFT & COMPLIANT, VIOLET	PARMESAN ROMANO CHESTNUTS	GRILLED MEATS STEAK	GRILLED SWORDFISH TUNA	CARAMELIZED ONIONS TOMATOES PLUMS	BOLGONESE BÉARNAISE	MINT ROSEMARY JUNIPER	DARK CHOCOLATE BERRIES FONDUE
 SYRAH	PLUM, PEPPERY, SPICY BLACKBERRY	SHARP CHEDDAR ROQUEFORT HAZELNUTS	ROAST GAME PEPPERONI SPICY SAUSAGE	SALMON	CURRANTS STEWED TOMATOES PLUMS	HEAVY RED SAUCES BBQ	OREGANO SAGE	BLACK FOREST CAKE RHUBARB PIE
 ZINFANDEL	DEEP RED, SPICY PEPPERY, HINT OF BERRIES	RIPE BRIE AGED CHEESE	PORK SPICY SAUSAGE BEEF DUCK	CIOPPINO BLACKENED FISH	CRANBERRIES GRILLED PEPPERS EGGPLANT	SPICY CAJUN SALSA	PEPPER NUTMEG	SPICE CAKE GINGER BREAD CARROT CAKE
 CABERNET SAUVIGNON	DEEP RED COLOR, AGED IN OAK	CHEDDAR GORGONZOLA WALNUTS	VENIZON RIBEYE BEEF STEW	GRILLED TUNA	BLACK CHERRIES BROCCOLI TOMATOES	BROWN TOMATO SAUCE	ROSEMARY JUNIPER LAVENDAR	BITTERSWEET CHOCOLATE ESPRESSO GELATO