

Uncork

HOLIDAY MEMORIES

with Texas Wines

Trendy Menu

APPETIZER

Candied Bacon

Baked Figs with Goat Cheese

Shrimp, Chorizo & Roasted Pepper Shooters

Suggested Pairing

Viognier

Piquepoul Blanc

DINNER

Texas Prime Rib Roast

with Rosemary Rub

Sweet Potato Pasta with Fried Sage

Bacon, Pecan & Cheese Roasted Brussel Sprouts

Garlic Herb Roasted Potatoes

Maple Glazed Carrots

Suggested Pairing

Aglianico

Tannat

DESSERT

S'mores Tart

Salted Caramel Apple Tartlets

Suggested Pairing

Texas Tawny Port-style

Texas Ruby Port-style



Appetizer



VIIGNIER



PIQUEPOUL
BLANC

Dinner



AGLIANICO



TANNAT

Dessert



TAWNY
PORT-STYLE



RUBY
PORT-STYLE

TRENDY MENU

We invite you to uncork the holidays with some of our favorite pairings this season.

FIRST COURSE - APPETIZER

Candied bacon, baked figs with goat cheese, shrimp, chorizo & roasted pepper shooters

Appetizer Wine Option 1: Viognier

An eclectic and flavorful appetizer deserves a wine equally unafraid to showcase itself. A Viognier certainly fits the bill. Something so sinfully delightful such as candied bacon, baked figs and goat cheese can be counterbalanced with the aromatic bouquet of a Viognier. Featuring light floral qualities and hints of fresh picked peach, this wine is enticing to the nose. On the palate, Viognier coats the tongue with subtle apricot and vanilla overtones. It's full bodied yet soft texture along with citrus, lemon and stone fruit components can complement and hold its own against shrimp or the spicier pepper shooters & chorizo.

Appetizer Wine Option 2: Piquepoul Blanc

This little known Rhone Variety showcases itself very well in Texas soils - chalky with limestone minerality, light floral notes with citrus lime and stone fruit expressions. A lighter bodied white wine that deceptively packs powerful acidity capable of holding its own against even some of the richer more opulent selections of this starter course.

SECOND COURSE - DINNER

Texas prime rib roast with rosemary rub, sweet potato pasta with fried sage, garlic herb roasted potatoes, maple glazed carrots, bacon, pecan & cheese roasted brussel sprouts

Dinner Wine Option 1 - Aglianico

A natural pairing with sweet potato pasta, this originally Italian varietal takes on a fuller bodied expression with the Texas soils and warmer climate. Fall expressions of potpourri and dried flowers awaken the nose. On the palate an Aglianico offers stewed red fruits, hints of cinnamon ideal as a pairing with glazed carrots. Aglianico features firmer tannins, a lengthy finish and a well balanced but robust acidity. These components all combine to make it the ideal food friendly wine, a perfect highlight to any Thanksgiving family dinner.

Dinner Wine Option 2 - Tannat

Texas bold, a heftier Tannat selection is an ideal pairing with roasted prime rib along side brussel sprouts and garlic herb roasted potatoes. This wine is correctly suggestive of its tannic structure, robust and darker in nature with cocoa, cherry, and dried prunes detectable on the palate. Decanting a time or two would probably coax out even more of its amiable qualities.

THIRD COURSE - DESSERT

S'more tart & salted caramel apple tartlets

Dessert Wine Option 1: Texas Tawny Port-Style

With rustic dried fruit, sweet toffee and almond notes, Tawny Port-style Texas wines beautifully match the salted caramel apple tartlets. Savor, sip and take your time to enjoy this nectar-like treat.

Dessert Wine Option 2: Texas Ruby Port-Style

For people looking for a more directly sweet, dark, juicy, fruit-forward approach, this is often what chocolate lovers will lean towards and is an ideal match for a S'mores Tart.