

Uncork

VALENTINE'S DAY

with Texas Wines

Texas Sweet & Savory

APPETIZER

Pappardelle
with Saffron Cream
Suggested Pairing:
Viognier
Sémillon

DINNER

Texas Thick-Cut Smoked Pork Chop
Twice Baked Potato
Watermelon-Feta Salad
Suggested Pairing:
Zinfandel
Syrah

DESSERT

White Chocolate Pots de Crème
with honey roasted figs and cherries
Suggested Pairing:
Orange Muscat
Riesling



Appetizer



VIIGNIER



SÉMILLON

Dinner



ZINFANDEL



SYRAH

Dessert



ORANGE
MUSCAT



RIESLING

SWEET & SAVORY MENU

We invite you to uncork love this February with some of our favorite pairings.

FIRST COURSE - APPETIZER

Pappardelle with Saffron Cream

Appetizer Wine Option 1: Viognier

A medium bodied, crisp wine with aromas of lemon, peach and flowers. The mild acidity will cut through the richness of the cream and the high floral notes will accentuate those of the saffron.

Appetizer Wine Option 2: Sémillon

The warm Texas weather makes the Sémillon wine medium light bodied white wine with a touch of sweetness with flavors of ripe fruits like mango, peach, papayas with floral notes of jasmine and honeysuckle. The subtle acidity, sweetness and high floral notes complement the Saffron Cream Sauce.

SECOND COURSE - DINNER

Texas Thick-Cut Smoked Pork Chop, Twice Baked Potato, Watermelon-Feta Salad

Dinner Wine Option 1: Zinfandel

A medium bodied wine and when you take the first sip of Zinfandel you start off tasting flavors of dark berries, black pepper and licorice and finish with candied fruits followed by a smoky tobacco. The smoky spice from the Zinfandel will beautifully complement and accentuate the smoke on the pork chop.

Dinner Wine Option 2: Syrah

Those who prefer a drier, bolder wine will enjoy the Syrah pairing. Syrah brings a strong punch of bold dark fruit flavors but tapers off at the end with a spice and peppery aftertaste. The boldness of the Syrah pairs well with that bold smoked pork chop.

THIRD COURSE - DESSERT

White Chocolate Pots de Crème with honey roasted figs and cherries

Dessert Wine Option 1: Orange Muscat

This sweet wine with flavors of apricot, peaches, Meyer lemon and oranges and aromas of honeysuckle, vanilla and orange pairs wonderfully with the rich buttery taste in the white chocolate as well as the sweet honey fruit flavors of the figs and cherries.

Dessert Wine Option 2: Riesling

The crisp sweet dessert Riesling tastes of apples, pears and honey. With aromas of citrus that will cut some of the richness of the pots de crème and the honey will complement that of the figs and cherries.