

TEXAS WINE MONTH PAIRINGS

for **THE HOLIDAYS**

“SWEET THANKS” MENU

Appetizer

Apple Bites with Gouda, Bacon,
and Honey Drizzle
Millionaire Bacon
Brussel Sprout & Brie Bruschetta

WINE OPTIONS:

CHARDONNAY
ROSÉ

Dinner

ORANGE-HONEY GLAZED ROASTED TURKEY
BUTTERMILK WHIPPED POTATOES
CRANBERRY SALSA
GREEN BEANS WITH LEMON & THYME
SWEET POTATO CASSEROLE
with Pecan Oat Streusel
CORNBREAD STUFFING
with Smoked Sausage

WINE OPTIONS:

PINTO GRIS
SYRAH

Dessert

PUMPKIN CHEESECAKE
with Gingersnap Crust with Bourbon Bacon Brittle
and Candied Cranberries

WINE OPTIONS:

RIESLING
SHERRY



try it with...

APPETIZER OPTION 1: CHARDONNAY

A medium bodied, dry wine, with flavors of apple, pineapple, vanilla, lemon, honey and butter. A substantial wine, like an oaked Chardonnay has the ability to pair with many things, which makes it a great pairing for the cheeses and bacon with the garnishes accentuating the flavors of the Chardonnay.



APPETIZER OPTION 2: ROSÉ

Light body, dry, with medium acidity a Rosé is a great light wine to start a meal off right. The flavors of strawberry, raspberry, melon and rose petals, pair well with the flavors of the cheese plate. Brie and Rosé are a classic pairing. The apple and honey highlight those flavors in the Rosé. The acidity also provides a nice refreshing note to the course.

pairs with...

DINNER OPTION 1: PINOT GRIS

For the white wine drinkers, a Pinot Gris is a dry, light bodied wine, with medium-high acidity. With flavors of lime, lemon, peach, apple and pear. Aromas of honey, almonds and ginger. Pinot Gris is a highly versatile wine that is capable of handling all of the strong, highly flavorful, high fat dishes in this course.



DINNER OPTION 2: SYRAH

For the red wine drinkers, Syrah is a full bodied, dry wine that boasts of blueberry, plum, and finishes with pepper and tobacco flavors. This full bodied wine needs a meal full of flavor. Does especially well with herbs, rich, fatty, meaty and herby foods that highlight the subtle flavors in the wine, which makes it a great choice for multiple dishes.

great with...

DESSERT OPTION 1: RIESLING

A nice semi-sweet, light bodied rich Riesling with flavors of honeysuckle, apple, citrus and delicate floral aromas is a great compliment for this dessert. This wine will help cut through, but also support the spices and rich creaminess, of the pumpkin cheesecake.



DESSERT OPTION 2: SHERRY

A fortified Sherry, is dry and not sweet, and has high acidity and a medium-light body. It has flavors of vanilla and nuts, like almonds, which makes it a great option to balance the sweet, spices and creaminess in the cheesecake as well as accentuate the garnishes.