

TEXAS WINE PAIRINGS

for VALENTINE'S DAY "TEXAS CHARM" MENU

Appetizer

BAKED FONTINA
with Texas Infused Herb Olive Oil
on a Crusty French Baguette

WINE OPTIONS:

SPARKLING BRUT
MALBEC

try it with...

APPETIZER OPTION 1: SPARKLING BRUT

A sparkling brut wine is dry, fresh and crisp, with flavors of apricot, yellow apple, pear and ginger and slight floral aromas. Fontina is a cheese that is a bit pungent, but incredibly creamy. This wine will be a great wine to balance the flavors, as well as, cleanse the palate for the next bite.

APPETIZER OPTION 2: MALBEC

Full body, medium acidity, medium tannins with aromas and flavors of bright red fruits, tobacco, leather, chocolate and vanilla. Malbec has a short smooth finish which makes it a great choice to pair with the strong, rich flavors of the fontina and oil.



Dinner

ORANGE BRINED ROASTED-CORNISH-HENS
with Apricot Wine Glaze
BUTTERNUT SQUASH RISOTTO
GARLIC PARMESAN ROASTED ASPARAGUS

WINE OPTIONS:

RIESLING
PINOT NOIR

pairs with...

DINNER OPTION 1: RIESLING

Riesling is dry, acidic and light-bodied with fruit flavors of apricot, nectarines and lemon; and aromas of honey, ginger and delicate florals. Riesling is a light wine which needs a light protein, like the Cornish game hen, to not overpower it. The orange brine and apricot glaze on the hen will also accentuate those in the wine. The acidity of the wine is also perfect to cut the richness from the risotto.

DINNER OPTION 2: PINOT NOIR

A medium-light body wine that is dry with medium acidity. Boasts of flavors of cranberry, cherry, raspberry and vanilla. Pinot noir is an incredibly versatile wine that is light enough to not over power the game hens. The orange and apricots will complement all the flavors in the wine. The wine is also bold and acidic enough to ease the risotto and garlic Parmesan from the asparagus.



Dessert

RED VELVET CREPES
with Cheesecake filling and
Dark Chocolate Drizzle

WINE OPTIONS:

PINOT NOIR
PORT

great with...

DESSERT OPTION 1: PINOT NOIR

A light-bodied pinot noir with cranberry, cherry and vanilla flavors are a classic pairing to go with chocolate, which will complement the chocolate undertones in the red velvet crepes and also highlight those cocoa flavors in the wine and highlight the red berry fruit flavors. It is acidic and light, but bold to tone down the sweetness of the cheesecake filling.

DESSERT OPTION 2: PORT

As a dessert wine, Port is sweet, full-bodied, highly tannic and has medium-high acidity. Flavors of plum, cherry, chocolate and cinnamon make this a great pairing to highlight the chocolate in and over the crepes and give a nice boost to the cheesecake filling, but still acidic enough to not become overly sweet.

