

# TEXAS FOOD & WINE PAIRINGS

## for **OCTOBER WINE MONTH**

### “TASTE OF TEXAS HERITAGE” MENU

## Appetizer

SPICY CORN &  
AVOCADO SOUP

### WINE OPTIONS:

SAUVIGNON BLANC  
RIESLING

## Dinner

ADOBO BRAISED LAMB SHANK  
CREAMY CHEDDAR POLENTA  
RATATOUILLE

### WINE OPTIONS:

CABERNET SAUVIGNON  
MALBEC

## Dessert

SPICED PLUM CUSTARD CAKE  
*with Cardamom Whipped Cream*

### WINE OPTIONS:

PINOT GRIS  
SPARKLING WINE



### *try it with...*

#### APPETIZER OPTION 1: SAUVIGNON BLANC

A light bodied white wine with flavors of lime, green apple, pear and kiwi. Aromas of lemongrass, jalapeño and dill will take over your senses. This is a highly acidic and fruity wine that will be a nice and crisp contrast from the spiciness in the soup. The creaminess of the avocado will balance out the acidity while coating your mouth.

#### APPETIZER OPTION 2: RIESLING

Dry, light bodied, and high in acidity. Taste the flavors of nectarines, peaches and apricots with aromas of honey, ginger and fuel. Spicy loves acid which provides a great contrast where the slight sweetness of the Riesling helps calm the heat.



### *pairs with...*

#### DINNER OPTION 1: CABERNET SAUVIGNON

This wine is known for being dry, full bodied, and high in acidity with flavors of black fruits, like plums, cherries and blackberries. Aromas of peppercorns, green bell peppers, and dark chocolate fill your palette. A very bold wine needs very bold flavors - which is why it's a perfect pair for the spice and rich flavors in the dish.

#### DINNER OPTION 2: MALBEC

Dry, full bodied, mildly acidic, this wine is infused with red plums, blackberry, cocoa and tobacco. Although full bodied, Malbec has a short finish, which makes it a great pairing for a bold flavored dish to match the flavors in the wine, as well as all of its side accompaniments.



### *great with...*

#### DESSERT OPTION 1: PINOT GRIS

A great light bodied and high acidity wine that will help cut the creaminess from the custard cake and the whipped cream. You'll savor flavors of lime, honeysuckle and pears with aromas of clove, ginger and spices, enhancing similar spices found in the cake and whipped cream.

#### DESSERT OPTION 2: SPARKLING WINE

Flavors of apples, apricots, plums and honey, with slight spice and floral aromas are found in this wine. The plum notes in the wine will be accentuated by the cake, as well as the cardamom spice. The effervescence brings a bright, fresh, crispness to the wine but also cleanses the mouth after each bite.



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