

TEXAS WINE PAIRINGS

for THE HOLIDAYS

“NEW HOLIDAY TRADITIONS” MENU

Appetizer

HONEYCRISP APPLE SALAD
BRIE & CRANBERRY PASTRY BITES

WINE OPTIONS:

SPARKLING WINE
CHARDONNAY

Dinner

FALL HARVEST CIDER ROASTED TURKEY
with Pecan Goat Cheese and Grapes
GARLIC, ROSEMARY, AND DUCK FAT
ROASTED POTATOES
BUTTERNUT SQUASH & LEEKS
with Brown Butter Sage
CRANBERRY CINNAMON PEAR SAUCE
HONEY GARLIC GREEN BEANS

WINE OPTIONS:

RIESLING
SYRAH

Dessert

DARK CHOCOLATE PUMPKIN PIE
With Fresh Whipped Cream

WINE OPTIONS:

TEXAS STYLE PORT
TEXAS STYLE MADEIRA



try it with...

APPETIZER OPTION 1: SPARKLING WINE

A sparkling wine is fresh, dry and crisp with flavors of apples, apricots, pears, ginger and soft floral aromas, which enhances the similar notes in the apple salad. While the effervescence of the wine allows to refresh the palate from the bloomy and creamy brie and get you ready for the next plate.



APPETIZER OPTION 2: CHARDONNAY

Chardonnay is dry with low acidity and boasts flavors of apple, pear, lemon, vanilla and butter. Chardonnay's medium body and oak aging gives it a smooth and creamy finish on the tongue. A great crisp wine to go with a salad to accentuate the apples. As well as help cut through some of the creaminess from the Brie, but still leave the delicate smoothness on the tongue.

pairs with...

DINNER OPTION 1: RIESLING

A light bodied, dry, acidic white wine option, with flavors of apples, apricots, lime, lemon and honey. The great versatility of a Riesling makes it a great pick as it easily blends and compliments many different dishes. The slight sweetness and honey notes will compliment those in the green beans and roasted vegetable but also carries the herbaceousness and acidity to go with those herbs and savoriness that come with the turkey and all its side dishes.



DINNER OPTION 2: SYRAH

A full bodied, medium acidity red wine option, with flavors of blackberry, blueberry, pepper, vanilla and herbs. Syrah is a great bold wine that has spicy qualities to enhance all the herbs and spices on the whole plate. That same spice in the wine allows it to balance out with the white meat but also complement the dark meat.

great with...

DESSERT OPTION 1: TEXAS STYLE PORT

Port is a very sweet wine that is full-bodied, with medium-high acidity. Has flavors of plum, cherry, chocolate and cinnamon, which makes it a great option to bring out the chocolate in the pie and add an extra layer of a sweet richness to the dessert.



DESSERT OPTION 2: TEXAS STYLE MADEIRA

Madeira is a full bodied, sweet, fortified wine that has flavors of caramel, oranges, peaches and hazelnut. Choosing a semi-sweet variety will match that of the pie, and also lend its spicy nuttiness and bring out those pumpkin spices. The high alcohol content will also help cut a bit of creaminess to balance it all out.