

# TEXAS WINE PAIRINGS

## for the **SPRING SEASON**

### "SPICE OF TEXAS" MENU

## Appetizer

GARLIC SHRIMP BRUSCHETTA

### WINE OPTIONS:

PINOT GRIS  
SAUVIGNON BLANC

## Dinner

GRILLED FILET MIGNON STEAK

*topped with Peppercorn & Brandy Cream Sauce*

POMMES ANNA

ARUGULA, PEAR, & BLUE CHEESE SALAD

*with Warm Vinaigrette*

### WINE OPTIONS:

CABERNET SAUVIGNON  
SYRAH

## Dessert

AMEDEI CHOCOLATE MILLE FEUILLE

*with Caramel Ice Cream & Bergamot*

### WINE OPTIONS:

TAWNY PORT  
ROSÉ



### *try it with...*

#### APPETIZER OPTION 1: PINOT GRIS

A dry, acidic white wine with flavors of lemon, peaches and green apples and bright aromas of almonds and honeysuckle. The bright freshness from the pinot gris makes it a great pairing for the freshness of the bruschetta and the acidity cleanses the palate for the next dish.

#### APPETIZER OPTION 2: SAUVIGNON BLANC

Sauvignon Blanc is a white wine that is light bodied, dry, and acidic. Its primary flavors are of honeydew, grapefruit, peach and passionfruit. The subtle "green" flavors create a refreshing balance to the strong garlicky flavor as well as make the flavors of the tomato pop.



### *pairs with...*

#### DINNER OPTION 1: CABERNET SAUVIGNON

A beautiful, rich red wine that is full bodied, tannic with medium acidity and flavors of black cherry, black currant, and warm spices. Cabernet Sauvignon is a bold flavorful wine that needs a bold and flavorful dish. The pepper notes in the wine will accentuate those in the steak and the cream sauce.

#### DINNER OPTION 2: SYRAH

Syrah is highly tannic, medium acidity with a full body and primary flavors of peppercorn, blueberry, black plum and chocolate. The bold and dark flavors of the steak and sauces are accentuated by the wine and the brandy in the cream sauce will pick up those fruit flavors in the wine.



### *great with...*

#### DESSERT OPTION 1: TAWNY PORT

Tawny Port is a fortified red wine that is very sweet, full bodied and mildly acidic. It has flavors of plums, cherry, raisins, chocolate and cinnamon. The port accentuates the chocolate flavor and sweetness and the crisp puff pastry will give a change in texture and help cut some of the sweetness with help from the acidity in the port.

#### DESSERT OPTION 2: ROSÉ

A dry, crisp wine that is medium to light bodied and medium acidity. Flavors of red fruits, berries and bright citrus. The acidity in the rosé helps balance the creamy chocolate and ice cream combination, while the bergamot highlights the subtle, like flavors in the wine.

