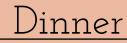
# TEXAS WINE PAIRINGS

<u>Appetizer</u>

GRILLED OYSTERS WITH HERB BUTTER GRILLED OKRA with Spicy Chipotle Dipping Sauce



CHABLIS SPARKLING WINE



GARLIC BASIL SHRIMP & GRITS WINTER SLAW dressed with Citrus Vinaigrette



CHARDONNA) VIOGNIER

## Dessert

APPLE BEIGNETS with Dark Chocolate & alted Caramel Dipping Sau

#### WINE OPTIONS:

GEWURZTRAMINEI CHENIN BLANC



try it with...

#### **APPETIZER OPTION 1: CHABLIS**

Chablis is a dry, light bodied and high acidity white wine with flavors of quince, starfruit, lime peel and a slight minerality that complements the oysters. The herb butter and spicy dipping sauce coat the tongue to cool off and cut some of the acidity from the wine.

#### **APPETIZER OPTION 2: SPARKLING WINE**

A medium bodied wine that is fresh, dry and crisp with flavors of apples, apricots, pears and ginger and soft floral aromas. The light effervescence is a perfect complement to the smoky grilled and spicy flavors to balance out for the next bites.



### pairs with...

#### **DINNER OPTION 1: CHARDONNAY**

Chardonnay is a medium-full bodied white wine with flavors of apple, starfruit, pineapple, vanilla and butter. The light flavor and body of the shrimp call for a softer wine and the slight creaminess from the grits will bring out the creamy butter flavors in the wine.

#### **DINNER OPTION 2: VIOGNIER**

Viognier is a dry medium-full bodied white wine that is full of light citrus and fruit flavors like tangerine, peaches, mango, honeysuckle and rose. The savory elements from the shrimp match the bright, citrus notes in the wine.



great with...

#### **DESSERT OPTION 1: GEWURZTRAMINER**

Gewurztraminer is a medium bodied off dry white wine with very low acidity. It boasts light flavors like lychee, rose, tangerine and ginger. The ginger flavors of the wine bring out those flavors in the apple spices and bring out the sweetness of the beignets.

#### **DESSERT OPTION 2: CHENIN BLANC**

A medium-light bodied wine that is semi dry and highly acidic, with flavors of quince, apple, pears and honey. The apple flavors in the beignets are accentuated by the wine and the honey flavors bring out more of the sweetness, while still acidic enough to make the dessert not too sweet.



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