

TEXAS WINE PAIRINGS

for the **SPRING SEASON**

"TASTE OF THE COAST" MENU

Appetizer

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

WINE OPTIONS:

CHABLIS
SPARKLING WINE

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.



Dinner

GARLIC BASIL SHRIMP & GRITS
WINTER SLAW
dressed with Citrus Vinaigrette

WINE OPTIONS:

CHARDONNAY
VIOGNIER

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

Vioigner 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.



Dessert

APPLE BEIGNETS
*with Dark Chocolate &
Salted Caramel Dipping Sauces*

WINE OPTIONS:

GEWURZTRAMINER
CHENIN BLANC

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.

