

TEXAS WINE PAIRINGS

for the **SUMMER SEASON**

“RICHNESS OF TEXAS” MENU

Appetizer

LYONNAISE SALAD

*Frisée Lettuce, Warm Vinaigrette,
Crispy Bacon, & Poached Egg*

WINE OPTIONS:

SAUVIGNON BLANC
RIESLING

Dinner

STEAK

with Garlic, Parmesan, & Truffle Frites
ESCOFFIER'S BORDELAISE

WINE OPTIONS:

CABERNET SAUVIGNON
MERLOT

Dessert

WHITE CHOCOLATE PANNA COTTA
with Berry Compote

WINE OPTIONS:

ORANGE MUSCAT
SPARKLING MOSCATO



try it with...

APPETIZER OPTION 1: SAUVIGNON BLANC

Sauvignon Blanc is a nice dry, crisp, medium bodied white wine, with flavors of lime, green apples, pears and other green herbal flavors. The herbal notes in the wine pair beautifully with the greens in the salad, with the fattiness from the bacon and egg yolk and helps coat the mouth and cut some of the acidity in the wine.

APPETIZER OPTION 2: RIESLING

A dry Riesling has flavors of apricots, lemon and honey, with a light body and high acidity which makes it a great choice for a Lyonnaise salad. The savory flavors and fat in the bacon and egg are a great compliment to the high acidity and crisp flavors in the wine.



pairs with...

DINNER OPTION 1: CABERNET SAUVIGNON

A beautiful red wine that is dry, full bodied, with medium acidity and flavors of black currant, blackberry, anise and tobacco. The full body and high tannins in a cabernet sauvignon with its savory flavors craves a highly flavored, well marbled steak to bring out the black fruit flavors in the wine.

DINNER OPTION 2: MERLOT

A very dry, medium bodied and medium acidity, has bold flavors of black cherry, plums, vanilla and chocolate. The bold flavors pair perfectly with the bold fattiness of the steak and with more earthy notes in a merlot, it's a great way to accentuate those in the bordelaise sauce and truffle frites.



great with...

DESSERT OPTION 1: ORANGE MUSCAT

Orange Muscat is a sweet dessert wine that is medium bodied and medium acidity with flavors of orange, lemon and honey. The sour sweetness in the wine helps balance the sweetness from the panna cotta and berries.

DESSERT OPTION 2: SPARKLING MOSCATO

A Sparkling Moscato is a semi sweet, highly acidic with a medium body. This sweet and crisp wine is full of orange, peach, nectarine and floral flavors. The acidity helps cut through the sweetness of the panna cotta, while accentuating the like flavors of the berries. With the effervescence helping cleanse the mouth after the creamy dessert.

