

TEXAS WINE PAIRINGS

for the **SUMMER SEASON**

“TASTE THE SUMMER HEAT” MENU

Appetizer

TERRACOTTA CHILI SHRIMP
with Tomato Relish

WINE OPTIONS:

RIESLING
CHENIN BLANC

try it with...

APPETIZER OPTION 1: RIESLING

Riesling is an off dry white wine that is light bodied with high acidity. The wine boasts flavors of lemon, lime, pear, pineapple, beeswax and fuel. The sweetness and high acidity combination in Riesling makes it a great match for strong flavored and spiced foods while still light enough for the shrimp.

APPETIZER OPTION 2: CHENIN BLANC

Chenin blanc is a light-medium bodied dry white wine with high acidity. Flavors of yellow apple, quince, pear, lemon, and honeysuckle. The high acidity and sweetness in a chenin blanc makes it a great combo to the spiced shrimp paired with the sweetness in the tomato relish.



Dinner

HERB RUBBED CHICKEN
VEGETABLE KEBABS
with Tarragon Aioli
GRILLED POLENTA
with Spinach & Robiola Cheese

WINE OPTIONS:

CHARDONNAY
PINOT NOIR

pairs with...

DINNER OPTION 1: CHARDONNAY

An oaked chardonnay is dry and medium bodied, that has flavors of lemon, apple, pineapple, and butter. The subtle and light flavor of the chicken and vegetables will really accentuate the fruit flavors in the wine while the cheese will accentuate the creamy, buttery texture of the wine.

DINNER OPTION 2: PINOT NOIR

A dry, light bodied red wine with flavors of cherries, raspberries, cloves and mushrooms. The high acidity and low tannins makes it a great pairing for lighter meats, like chicken and complex enough to match the flavors of all the herbs and the soft Robiola cheese.



Dessert

MIGUELITOS
(Spanish Lemon Cream Filled Pastry)

WINE OPTIONS:

SPARKLING WINE
ALBARIÑO

great with...

DESSERT OPTION 1: SPARKLING WINE

Sparkling wine is a dry, medium bodied wine with flavors of apples and apricots, honeycomb and vanilla. The lemon cream flavors of the cream match those similar acidic flavors in the wine, with the dry effervescence balancing out the sweetness of the overall dessert.

DESSERT OPTION 2: ALBARIÑO

Albariño is a dry, light bodied white wine that is highly acidic and flavors of lime, lemon zest, grapefruit and nectarine. The light body and lemon flavors in the Albariño make it a great pairing for the miguelitos. The accentuation of the lemon flavors while the dry acidity help cut through the creamy richness of the pastry.

