

# TEXAS WINE PAIRINGS

## for VALENTINE'S DAY

### "TEXAS APHRODISIAC" MENU

#### Appetizer

GRILLED SHRIMP  
with Garlic and Saffron

#### WINE OPTIONS:

CHARDONNAY  
SAUVIGNON BLANC

#### Dinner

COFFEE RUBBED RIB-EYE  
APPLE POMEGRANATE SALAD  
with Honey Balsamic Dressing  
ROASTED ROOT VEGETABLES

#### WINE OPTIONS:

MALBEC  
SHIRAZ

#### Dessert

WINE POACHED PEARS &  
VANILLA BEAN MASCARPONE

#### WINE OPTIONS:

CHENIN BLANC  
SPARKLING MOSCATO



*try it with...*

#### APPETIZER OPTION 1: CHARDONNAY

Dry, medium body, medium acidity, Chardonnay, is a smooth, creamy wine on the tongue with flavors of apple, pear, starfruit, pineapple, vanilla and butter. The bold-creaminess of the Chardonnay helps meld all the strong flavors of the dish in a balanced way.

#### APPETIZER OPTION 2: SAUVIGNON BLANC

A dry, medium body and high acidity wine, with bright citrus flavors of lime, green apples and pears; and herbaceous aromas of green bell pepper, tarragon and basil make it an amazing compliment to the strong flavors in this appetizer.



*pairs with...*

#### DINNER OPTION 1: MALBEC

A beautifully smooth wine that is dry, full bodied, with medium tannins and medium acidity. It has dark stone fruit flavors like plum and cherries and finishing flavors of cocoa, vanilla and tobacco. The coffee rub on the rib eye will be brought out with the like flavors in the wine, as well as, balance the slight sweetness from the salad and roasted vegetables.

#### DINNER OPTION 2: SHIRAZ

A dry, full bodied wine with medium acidity and highly tannic. Bold flavors of blackberries, blueberries, licorice and pepper make it pair beautifully with the bold flavors in the coffee rub and the fatty rib-eye, which will coat the tongue and make the wine smoother and fruity.



*great with...*

#### DESSERT OPTION 1: CHENIN BLANC

A very versatile wine, but look for an off-dry, light bodied Chenin Blanc, with a medium-high acidity. Chenin Blanc has flavors of yellow apple, quince, pear, lemon and honey. The dessert will accentuate the pear flavor and the vanilla will accentuate the flavors from the oak barreling, but the high acidity and tartness of the wine will balance out all the sweetness.

#### DESSERT OPTION 2: SPARKLING MOSCATO

A semi-sweet, light bodied, highly acidic wine, with flavors of oranges, peaches, lemons, pears and honeysuckle. The pear flavor will be accentuated, as well as, give a great fresh, crisp effervescence to cleanse the palate of the rich mascarpone for the next bite and to finish off the whole meal.



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## for VALENTINE'S DAY "TEXAS CHARM" MENU

### Appetizer

BAKED FONTINA  
with Texas Infused Herb Olive Oil  
on a Crusty French Baguette

#### WINE OPTIONS:

SPARKLING BRUT  
MALBEC

### Dinner

ORANGE BRINED ROASTED-CORNISH-HENS  
with Apricot Wine Glaze  
BUTTERNUT SQUASH RISOTTO  
GARLIC PARMESAN ROASTED ASPARAGUS

#### WINE OPTIONS:

RIESLING  
PINOT NOIR

### Dessert

RED VELVET CREPES  
with Cheesecake filling and  
Dark Chocolate Drizzle

#### WINE OPTIONS:

PINOT NOIR  
PORT



*try it with...*

#### APPETIZER OPTION 1: SPARKLING BRUT

A sparkling brut wine is dry, fresh and crisp, with flavors of apricot, yellow apple, pear and ginger and slight floral aromas. Fontina is a cheese that is a bit pungent, but incredibly creamy. This wine will be a great wine to balance the flavors, as well as, cleanse the palate for the next bite.



#### APPETIZER OPTION 2: MALBEC

Full body, medium acidity, medium tannins with aromas and flavors of bright red fruits, tobacco, leather, chocolate and vanilla. Malbec has a short smooth finish which makes it a great choice to pair with the strong, rich flavors of the fontina and oil.

*pairs with...*

#### DINNER OPTION 1: RIESLING

Riesling is dry, acidic and light-bodied with fruit flavors of apricot, nectarines and lemon; and aromas of honey, ginger and delicate florals. Riesling is a light wine which needs a light protein, like the Cornish game hen, to not overpower it. The orange brine and apricot glaze on the hen will also accentuate those in the wine. The acidity of the wine is also perfect to cut the richness from the risotto.



#### DINNER OPTION 2: PINOT NOIR

A medium-light body wine that is dry with medium acidity. Boasts of flavors of cranberry, cherry, raspberry and vanilla. Pinot noir is an incredibly versatile wine that is light enough to not over power the game hens. The orange and apricots will complement all the flavors in the wine. The wine is also bold and acidic enough to ease the risotto and garlic Parmesan from the asparagus.

*great with...*

#### DESSERT OPTION 1: PINOT NOIR

A light-bodied pinot noir with cranberry, cherry and vanilla flavors are a classic pairing to go with chocolate, which will complement the chocolate undertones in the red velvet crepes and also highlight those cocoa flavors in the wine and highlight the red berry fruit flavors. It is acidic and light, but bold to tone down the sweetness of the cheesecake filling.



#### DESSERT OPTION 2: PORT

As a dessert wine, Port is sweet, full-bodied, highly tannic and has medium-high acidity. Flavors of plum, cherry, chocolate and cinnamon make this a great pairing to highlight the chocolate in and over the crepes and give a nice boost to the cheesecake filling, but still acidic enough to not become overly sweet.