

# TEXAS WINE PAIRINGS

## for **TEXAS SUMMER**

### "MIDSUMMER NIGHT'S DREAM" MENU

#### Appetizer

CANTALOUPE & MOZZARELLA  
CAPRESE SALAD

#### WINE OPTIONS:

SPARKLING BRUT  
CHARDONNAY

#### *try it with...*

##### APPETIZER OPTION 1: SPARKLING BRUT

A light bodied wine with flavors of apricots, citrus, melons and apples. Its high acidity. Brut's light and fruity character is a great match for this dish. The cantaloupe will bring out those subtle melon notes in the wine. The bubbles will complement the freshness of the salad.

##### APPETIZER OPTION 2: CHARDONNAY

A medium-full bodied white wine, high acidity and low in tannins. Flavors of apple, pineapple, starfruit, vanilla and butter, makes this wine a great pairing with the subtle fresh flavors of the dish. The butter smooth finish of the chardonnay complements the sweet freshness from the cantaloupe and herbs.



#### Entrée

LAMB CHOPS  
*with Lemon, Thyme and Mustard Butter*  
LEMON BUTTER GREEN BEANS  
*with Garlic and Parmesan*  
CREAMY GARLIC PARMESAN ORZO

#### WINE OPTIONS:

MALBEC  
CABERNET SAUVIGNON

#### *pairs with...*

##### DINNER OPTION 1: MALBEC

A full bodied red wine that is incredibly versatile. Flavors of blackberries, plum, tobacco and cocoa. The low acidity and medium tannins give Malbec a short finish on the tongue which makes it a great choice for lean meats like lamb chops. The strong herbs in this dish brings out all the same subtle nuances in the Malbec and provides a great compliment to the pungent garlic and parmesan.

##### DINNER OPTION 2: CABERNET SAUVIGNON

A full bodied wine, rich in flavor and body and high in tannins, makes it a great pairing with rich grilled meats and highly-flavored dishes. Its flavors of black cherry, black currants and cedar and slight "green" aromas make a great complement to the herbs in the dish and the smoky earthiness of the lamb chops.



#### Dessert

PERSIAN FAIRY FLOSS PUDDING

#### WINE OPTIONS:

SPARKLING ROSÉ  
ROSÉ

#### *great with...*

##### DESSERT OPTION 1: SPARKLING ROSÉ

A light bodied wine, with flavors of pomegranate, strawberries and cranberries. The flavors accentuate the same flavors in the dessert as well as complement the other flavors. The bright citrus and the crisp and delicate finish of the effervescence will be a great balance to the pudding and refresh the palate after the whole meal.

##### DESSERT OPTION 2: ROSÉ

A Rosé is a dry, light bodied, low tannic wine with medium acidity and has primary flavors of strawberries, raspberries, roses and melons. The raspberry and musk flavors in the fairy floss and pudding, brings those out in the wine. As well as provide a sweet crisp finish from the pudding.

