

# FOOD & WINE

## Pairing Examples

### CHICKEN PARMIGIANA

chicken  
\*  
pasta

tomato  
\*  
parmesan

shared pairing

### PRIME RIB WITH MUSHROOM SAUCE AND GARLIC MASHED POTATOES

beef  
\*  
potato

mushroom  
\* \* \*

shared pairing

### GRILLED SALMON WITH MANGO SALSA AND SPINACH SALAD

salmon  
\*  
spinach

mango  
\*

shared pairing

### APPLE PIE À LA MODE

apple  
\*  
vanilla ice cream

baking spices  
\*

shared pairing

\* perfect pairing

	Vegetables							Dairy		Meats						Herbs & Spices					Starches		Sweets								
	ALLIUMS onion   shallot   garlic   scallion	GREEN VEGETABLES green bean   kale   lettuce	ROOT VEGETABLES & SQUASH turnip   butternut   pumpkin   carrot   delicata	NIGHT SHADES tomato   eggplant   bell pepper	FUNGI crimini   maitake   chanterelle	NUTS & SEEDS peanut   almond   pecan   sesame	BEANS & PEAS lentil   navy   pinto   chickpea	SOFT CHEESES & CREAM brie   mascarpone   crème fraîche	PUNGENT CHEESE bleu   gorgonzola   stilton   roquefort	HARD CHEESE cheddar   pecorino   manchego   asiago   parmesan	RED MEAT beef   lamb   venison	CURED MEAT salami   prosciutto   bresaola   bacon	PORK roast   tenderloin   pork chop	POULTRY chicken   duck   turkey	MOLLUSK oyster   mussel   clam	FISH tuna   cod   trout   bass   salmon	LOBSTER & SHELLFISH prawn   crab   langoustine	BLACK PEPPER	RED PEPPER ancho   aleppo   chipotle   chili	HOT & SPICY hot sauce   habanero   szechwan	HERBS thyme   oregano   basil   tarragon	BAKING SPICES cinnamon   clove   allspice   mace	EXOTIC & AROMATIC anise   turmeric   saffron   fennel   ginger	WHITE STARCHES flour   white rice   pasta   bread   tortillas	WHOLE GRAINS quinoa   farro   brown rice	SWEET STARCHY VEGETABLES sweet potato   yuca   taro	POTATO	FRUITS & BERRIES strawberry   orange   apple   peach	VANILLA & CARAMEL crème brûlée   ice cream	CHOCOLATE & COFFEE	
Pairing Chart																															
BIG RED																															
MEDIUM RED																															
LIGHT RED																															
ROSÉ																															
RICH WHITE																															
LIGHT WHITE																															
SPARKLING																															
SWEET WHITE																															
DESSERT																															

## Serving Information

	syrah cabernet sauvignon zinfandel mourvedre meritage malbec pinotage		sangiovese merlot cabernet franc tempranillo zinfandel barbera nebbiolo		pinot noir granache pinotage gamay carignane counoise		white zinfandel pinot noir rosé syrah rosé garnache rasado tempranillo rosé bandol rosé		chardonnay oaked whites viognier roussanne marsanne		sauvignon blanc pinot grigio albarino gruner veltiner pinot blanc gergenega trebbiano pinot gris		champagne franciacorta prosecco cava cremant sparkling white		riesling chenin blanc moscato gewürztraminer alsatian pinot gris		port sherry late harvest tokaji madeira vin santo muscat
	58-62°		56-58°		48-52°		45-55°		50-54°		48-52°		42-45°		42-44°		59-64°
	17-23%		11.5%		11-14%		10.5%		10.7%		11%		12%		12.4%		14-20%
	124-131		123-128		112-122		104		121-123		120-124		104-109		120-124		156-174

## Legend

### Pairing Chart

perfect pairing pairing

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\* perfect pairing

### Serving Information

recommended serving temperature alcohol by volume calories per 5 oz serving