


# A Wine & Food Pairing Guide



	<b>Sauvignon Blanc</b>	<b>Chardonnay</b>	<b>Riesling</b>	<b>Pinot Noir</b>	<b>Syrah</b>	<b>Merlot</b>	<b>Cabernet Sauvignon</b>	<b>Zinfandel</b>
<b>cheese/nuts</b>	feta chèvre pine nuts	Asiago havarti almonds	havarti Gouda candied walnuts	goat cheese Brie walnuts	sharp cheddar Roquefort hazelnuts	Parmesan Romano chestnuts	cheddar Gorgonzola walnuts	ripe Brie aged cheese
<b>meat/fowl</b>	chicken turkey	veal chicken pork loin	smoked sausage duck	lamb sausage filet mignon roasted chicken	roast game pepperoni spicy sausage	grilled meats steak	venison ribeye beef stew	pork spicy sausage beef duck
<b>seafood</b>	sole oysters scallops	halibut shrimp crab	sea bass trout	orange roughy tuna	salmon	grilled swordfish tuna	grilled tuna	cioppino blackened fish
<b>veggie/fruit</b>	citrus green apple asparagus	potato apple squash mango	apricots chili peppers pears	mushrooms dried fruit figs strawberries	currants stewed tomatoes beets	caramelized onions tomatoes plums	black cherries broccoli tomatoes	cranberries grilled peppers eggplant
<b>herb/spice</b>	chives tarragon cilantro	tarragon sesame basil	rosemary ginger	nutmeg cinnamon clove	oregano sage	mint rosemary juniper	rosemary juniper lavender	pepper nutmeg
<b>sauces</b>	citrus light	cream pesto	sweet BBQ spicy chutney	mushroom light-medium red sauce	heavy red BBQ	bolognese béarnaise	brown tomato	spicy Cajun salsa
<b>desserts</b>	sorbet key lime pie	banana bread vanilla pudding	apple pie caramel sauce	crème brûlée white chocolate	Black Forest cake rhubarb pie	dark chocolate berries fondue	bittersweet chocolate espresso gelato	spice cake gingerbread carrot cake

