

A Wine & Food Pairing Guide



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