

Suggested pairings for the St. Francis University Virtual Wine Tasting 12-4-20

As you prepare to gather with a special group of family or friends, for this most unique wine tasting, here are a few food suggestions to complement the wines.....

--Phil Tartaglione '74

A. AIMERY BRUT ROSE SPARKLING WINE (France):

FOODS: Fried foods pair beautifully. Try fried Onion Rings or French Fries. Potato Chips. Coconut Shrimp. Fried shrimp. Egg Rolls. Breaded chicken cutlets. And a favorite fast food...Chick Filet Nuggets!!

SEAFOODS: Shellfish, Steamed Shrimp. Smoked Salmon. Gravlax. Sushi. Caviar.

CHEESES: Soft Cheeses like Triple Crème & Brie.

FRUIT: Strawberries always pair well.

B. J.P. PICCARD & Fils SANCERE (France):

SEAFOOD: Fresh Jumbo Lump Crab. Steamed / Chilled Shrimp. Poached / Steamed Lobster Tails. Fresh Oysters on ½ shell. Sushi & Sashimi.

CHEESES: Herbed Goat Cheese. Gruyere. Brie. Triple Crème. Feta.

C. ROBERT STEMMLER RUSSIAN RIVER PINOT NOIR (California):

FOODS: Grilled Salmon w/ Dijon-Maple glaze. Cedar Planked Salmon. Seared Sushi Grade Tuna. Pan Seared Duck Breast. Grilled Lamb Chops.

MUSHROOM DISHES: Sautee of Mixed Mushrooms - toasted baguette w/ cheese.

Mushroom Risotto. Roasted/Grilled Portabella Mushrooms.

CHEESES: Gouda. Gruyere. Cheddar. Taleggio.

CHOCOLATE: Chocolate Truffles. Dark Chocolate, not too high in cacao %. Dove Dark Chocolate.

D. MICHEL – SCHLUMBERGER ALEXANDER VALLEY CABERNET SAUVIGNON (California):

FOODS: Any RED meat. Grilled Steak. Grilled Lamb Chops. Braised Short Ribs. Grilled Hamburgers or Sliders.

MUSHROOMS: Repeat any of the Mushroom dishes suggested, above.

CHEESES: Aged Cheddar. Aged Gouda. Blue Cheese. Gorgonzola. Parmigiano-Reggiano.

CHOCOLATE: Chocolate Truffles. Dark Chocolate, not too high in cacao %. Dove Dark Chocolate.