





JOAN OF ARC CHARDONNAY FOOD PAIRINGS

CHEESES

Asiago, Mild Brick, Brie, Camembert, Edam, Fontina, Fresh Mozzarella, Gouda, Gruyere, Jarlsberg, Monterey Jack, Munster, Parmesan, Provolone, Swiss

MAIN COURSES

Red Meats: Smoked Meats, Pork, Young & White Veal

Poultry: Chicken, Guinea Hen, Turkey

Seafood/Fish: Crab, Crab Cakes, Lobster, Lobster Cantonese, Red Snapper, Scallops, Shrimp, Smoked Salmon, Sea Bass, Striped Bass, White Fish, Swordfish, Tuna, Shark, Oysters (Raw),

Other: Caesar Salad, Caprese Salad (tomato, fresh mozzarella & basil), Chef's Salad, Cobb Salad, Fettuccine Alfredo, Soups, Portabella Mushrooms (especially grilled), Creamed Soups like mushroom or chicken-with light flavors, Creamed base Fish/Seafood Soup, Crudites, Pasta with Cream Sauce, Quiche

SAUCES & HERBS

Sauces: Alfredo Sauce, Butter Sauce (beurre blanc), Hollandaise Sauce, Pesto Sauce, Cream-based Seafood Sauce, Tartar Sauce, Vinaigrette

Herbs: Basil, Chervil, Dill, Italian Parsley, Saffron, Tarragon

DESSERTS

Mild Milk Chocolate