





ST. NICK MERLOT FOOD PAIRINGS

CHEESES

Asiago, Aged Brick, Aged Cheddar, Gorgonzola, Aged Gouda, Gruyere, Havarti, Monterey Jack, Parmesan, Provolone, Romano, Aged Swiss

MAIN COURSES

Red Meats: Steaks, Roast Beef, Prime Rib, Game, Pork, Pork Chops, Lamb Chop, Veal

Marsala, Venison

Poultry: Chicken, Cornish Game Hen, Duck Breast, Quail

Seafood/Fish: Salmon, Tuna

Other: Spinach Salad with Bacon, Grilled Vegetable Salad (eggplant, red bell peppers,

drizzled with olive oil), Pasta with Pesto

SAUCES & HERBS

Sauces: Basil Sauce, Pesto Sauce, Savory Fruit Sauce, Relish/Chutney, Fruit Salsa

Herbs: Basil, Italian Parsley, Mint, Thyme

DESSERTS

Dark Chocolate (around 55% cocoa)