





ST. VALENTINE PINOT NOIR FOOD PAIRINGS

CHEESES

Asiago, Blue Cheese, Brick, Brie, Camembert, Cheddar, Feta, Fontina, Gorgonzola, Gruyere, Havarti, Monterey Jack, Parmesan, Swiss

MAIN COURSES

Red Meats: Beef, Boar, Beef or Calf Liver, Pork, Ham, Italian Sausage, Lamb, Heavier Veal Dishes, Smoked Meats, Rabbit, Venison

Poultry: Duck, Goose, Quail, Peking Duck, Coq Au Vin (Chicken Cooked in Red Wine), Chicken Smoked, Pheasant

Seafood: Salmon, Scallops, Smoked Salmon, Swordfish, Tuna

Other: Rumaki (Chicken livers & water chestnuts wrapped with bacon), Wild Mushrooms (porcini, shiitakes, morels), Spinach Salad with Bacon, Cobb Salad

SAUCES/HERBS

Sauces: Alfredo Sauce, Citrus-flavored Sauce, Mushroom Sauce, Mustard Sauce,

Herbs: Anise, Basil, Fennel, Italian Parsley, Marjoram, Oregano, Safe, Thyme

DESSERTS

Dark Chocolate (around 55% cocoa)