



A Night of Wine and Food Pairings

The pairing list.

<u>Pairing #</u>	<u>By:</u>	<u>Wine</u>	<u>Food</u>
1	Marlene Eliza King	Cabernet	Decadent Bittersweet Chocolate Cookie
2	Monte Marshall	Pinot Gris	Scallops au VSOP Cognac
3	Mark Broido and Wendy Dick	Zinfandel	Beef Fondue with 2 Sauces
4	Vania Chaker	Ruby Port	Warm Decadent Chocolate Cake with Vanilla Bean Ice Cream
5	Tim and Kathy Lacey	Pinot Noir	Seared Lavender-Pepper Crusted Ahi Tuna with dried wild blueberry salad
6	Ernest and Della Latham	Gewurtzraminer	Hearts of Artichoke, warm cream and Parmesan cheeses served with rice cookies.
7	Chris Strohmeyer	Riesling	Indonesian Rice Salad
8	Pat Shank	Pinot Gris	Shrimp Tray
9	Rich Parker and Lynn Basquez	Australian Shiraz	Russian Lamb Shashlik
10	Tori Carreon and Ruben Garcia	Argentinian Torrantes (White)	Corn Empanadas
11	Amelia Kotte	Muscato Wine	Blue Cheese Honey Pears
12	Halle Shilling and David Mallery	Prosecco	Pear with parmesan reggiano, mint and balsamic (salad)
13	Gail Robinson	Brut Champagne	Southern Corn Bread Pudding
14	Graham and Krista Ross	Riesling Ice Wine	Lemon Poppy Seed Cookies and Crème Brulee Nuts
15	Annika and Marty Bohl	Italian Sangiovese	Crostini with Goat Cheese and Sun-Dried Tomatoes
16	Doris Lee McCoy	Chardonnay	Artichoke and Cheese Dip with French Bread
Extra Credit	Kathy Lacey	White Wine Trio	Asian Noodle Salad