

Wine & Food Pairing Quick Chart | Home Bar Guide:

	<i>Cabernet Sauvignon</i>	<i>Chardonnay</i>	<i>Merlot</i>	<i>Pinot Noir</i>	<i>Riesling</i>	<i>Sauvignon Blanc</i>	<i>Zinfandel</i>
Cheese	Aged cheeses Camembert Gorgonzola strong cheddar	Havarti Mozzarella Muenster Provolone	Aged cheddar Aged Gouda Parmesan Romano	Asiago Cambozola Fontina Parmesan	Cheshire Colby Edam Gouda	Feta Goat cheese Gruyere Ricotta	Aged cheddar Brie Munster
Herbs/spices	Bay leaf Juniper Rosemary sage	Saffron Sesame Shallots Tarragon	Basil Italian parsley Mint Thyme	Basil Fennel Garlic Oregano	Chervil Ginger Lemon Orange zest	Chives Cilantro Creole Dill	Black pepper Garlic oregano
Meat/poultry	Beef Game birds Leg of lamb venison	Chicken Pork Turkey Veal	Beef Grilled meats Hamburgers Steak	Duck Lamb Pheasant Pork chops	Pork Prosciutto Sautéed chicken	Chicken Game hens Turkey Veal	BBQ ribs Pepper steak Quail Spicy sausage
Sauces	Brown Red wine tomato	Béarnaise Creamy Light sauce pesto	Balsamic vinegar Bolognese Meat sauces Red sauce	Mushroom Red sauce tomato	Chutney Cream sauce Light sauces	Citrus Lemon or herb Light sauces	Barbeque Cajun Salsa spicy
Seafood	Cioppino Seared tuna	Crab Lobster Shrimp White fish	Grilled swordfish Salmon Tuna	Grilled tuna Orange roughy Sushi w salmon Swordfish	Lobster Sautéed fish Sea bass Trout	Calamari Clams Mussels Oysters	Blackened fish Bouillabaisse Cioppino