

# Café Olive

Wine Class Series presents

## Principles of Food & Wine Pairing Menu

May 5<sup>th</sup> & 6<sup>th</sup>, 2014

630 PM

### Carta Del Giorno

#### PRIMI

#### Insalate de Casa

*Fresh Lettuces, Cool & Crisp, with a Mesclun of Greens Tossed Gingerly  
with a House Made Champagne Vinaigrette Dressing*

Paired with

#### *Paso a Paso Verdejo*



Another grape from the world of wine to enjoy, the verdejo. (*vair-**DAY**-ho*)  
Indigenous to Spain, this grape makes a wine that is light bodied, richly textured, dry, with lots of delicious tree fruit and is very food friendly. The flavors are distinctive but not overwhelming which makes this easy and versatile with food. If you like sauvignon blanc, then this is an easy jump to something different and pleasant.

SECONDI

## Creamy Pesto Fettuccine

Fragrant Pesto carefully prepared into a Decadently Rich, Comforting, Creamy Texture, and then Gently Enveloping al dente Fettuccine finished with a Chiffonade of Fresh Basil

Paired with



*Borsao Garnacha, Spain*

This versatile grape is used and enjoyed by all the major wine producing countries in the world because it is the most widely planted red grape in the world. The wines can range from light to full in body and can be earth driven as well as fruit driven. Some of the best rose wines are made from this desired thin skinned grape as well as some famous wines like those from Chateauneuf du Pape and the Cotes du Rhone category of wines.

Talk about versatility! It's easy to see why this would be a grape to look at when choosing a wine to pair with something. But there are many styles depending on the country and the makers of course. So one would have to explore these wines to get a feel for what sort of grenache would be appropriate.

Also paired with

*“Scaia” Corvina, Veneto, Italy*



A somewhat new development in the region of Veneto is using the corvina grape alone in a varietal wine. This grape is normally blended with other two grapes, rondinella and molinara, to make the well-known Valpolicella wines. Now others have followed suit and more of these wines are available now from different producers.

The bright fruit profile and nice acidity in a medium body make this one of several of my “go to” wines for pairing with food and will work well with different Chinese foods as well as pot luck parties where you don’t know what is going to show up. This red wine will easily go with fish dishes, poultry dishes and everyday dishes like Hamburger with Gravy on the Rice, pizza, sandwiches, etc.