

LE GRAND COURTÂGE

PAIRINGS

TOP FOOD & SPARKLING WINE PAIRINGS





TOP PAIRINGS FOR SPARKLING WINE

The best food pairings for sparkling wine will normally consist of richer foods. Rich foods and those which are greasy, fat, fried or spicy are perfect compliments as both the acidity and effervescence help to balance heavier foods. Many in the industry call sparkling wine the 'scrubbing bubbles' for the palate as it perfectly cleanses the tongue in between bites.

Our Le Grand Courtâge Blanc de Blancs Brut or Brut Rosé are both perfect compliments to a wide range of flavors as our crisp, light and refreshing French sparklers are cuisine and cocktail friendly

See our pairing chart for more guidance!



TOP PAIRINGS FOR SPARKLING WINE

APPETIZERS

- Almonds
- Buttered or Truffled Popcorn
- Cocktail Sausages
- Duck fat French fries
- Egg Rolls & Spicy Asian appetizers
- Egg-based hors d'oeuvres
- Olives
- Potato Chips
- Prosciutto-wrapped Appetizers
- Fried or Stuffed Mushrooms
- Vegetables

SEAFOOD

- Crab Rangoons
- Fish Tacos
- Lobster
- Raw Oysters
- Shellfish
- Shrimp
- Smoked Salmon
- Sushi
- Crab

CHEESES

- Brie
- Cheddar
- Goat
- Gouda
- Parmesan

MEAT

- Bacon
- BBQ (esp Rosé)
- Beef or Pork Sliders
- Brisket Chili
- Duck
- Game
- Foie Gras
- Fried Chicken
- Lamb
- Prosciutto
- Ribs
- Roasted Chicken
- Salami
- Sweet Breads

BRUNCH

- Eggs Benedict
- Mushroom, Bacon Omelets
- Frittatas
- Scrambled Eggs
- Brûlée French Toast with maple syrup (blanc) or berry syrup (rosé)

ASIAN

- Anything spicy
- Pad Thai
- Curry

DESSERTS

- Angel Food Cake
- Berries
- Cheesecake
- White Chocolate
- Fruit-Based Desserts & Tarts
- Mascarpone Cheese
- Shortbread Cookies
- Toffee
- Bûche
- Salted caramels

PASTA

- Butternut Squash Ravioli
- Macaroni & Cheese with bread crumb crust
- Pastas with cream or mushroom sauces
- Risotto with mushroom sauce

PIZZA

- Pizza Quattro Formaggi or Bianca
- Prosciutto and Burrata Pizza
- Wild Mushroom Pizza

- For more ideas, [follow along on Pinterest!](#)

ELEVATED FOOD PAIRINGS FOR HOLIDAY ENTERTAINING



Party Appetizers

- Rosemary & Pomegranate Baked Brie
- Smoked Salmon & Caviar Bites
- Frico Cups
- Pecorino & Everything Spice Straws
- Pancetta Crisps with Goat Cheese and Pear
- Blue Cheese Biscuits
- Prosciutto & Mustard Pinwheels
- Old Bay Shrimp Cocktail
- Roasted Butternut Squash Tostadas with Hummus, Caramelized Onions and Goat Cheese.
- Pear with Blue Cheese & Prosciutto
- Wild Mushroom Toasts
- Sweet and Salty Feta Cubes

Brunch

- Parsnip Potato Latkes With Sautéed Apples
- Rustic Potato & Fennel Galette
- Caramelized Leek & Apple Tart

Host a Fondue Party!

Invite friends over for a fun and festive night of dipping and celebrating. For an impressive winter dinner party spread, top a rustic breadboard with a steaming pot of cheese fondue and yummy dipposable breadsticks braided to resemble cable-knit sweaters. Supplement with a generous spread of dipposable fruits, such as apple slices and grapes, and vegetables, such as haricot verts and tiny roasted potatoes.





RECIPE

Root Vegetable Pancakes

By Leslie Durso, Vegan Chef

Ingredients:

- 1 1/2 lbs root vegetables, shredded (Russet potatoes, sweet potatoes, carrots)
- 1 medium yellow onion, chopped
- 1/4 cup flour
- 1 tsp. baking powder
- 1/4 tsp dry thyme
- Oil for frying

Instructions:

Squeeze all the liquid you can out of the shredded russet potato. In a large bowl, combine the vegetables, onion, flour, baking powder and thyme. Mix well.

Heat 1 Tbsp. in a large skillet over medium heat. Scoop about 1/2 cup mixture into skillet and press into a 1/8 inch patty. Fry 3-4 minutes on each side until golden brown. Transfer pancakes to a paper towel lined plate or if you need to keep them warm, place them on a wire rack and in a 200 degree oven until ready to eat.

A close-up, warm-toned photograph of a hand delicately placing a single pink rose petal onto the rim of a coupe glass filled with white wine. The glass sits on a silver tray. In the background, a white plate holds several macarons and a strawberry, and a bouquet of flowers is partially visible. The overall atmosphere is elegant and sophisticated.

"Drinking good
wine with good
food in good
company is
one of life's
most civilized
pleasures."

MICHAEL BROADBENT